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Amazing Whole Wheat Pizza Crust Recipe

Ingredients:

* 1 teaspoon white sugar
* 1 1/2 cup warm water (110 degrees F/45 degrees C)
* 1 tablespoon active dry yeast
* 1 tablespoon olive oil
* 1 teaspoon salt
* 2 cups whole wheat flour
* 1 1/2 cup all-purpose flour

Directions:

In a large bowl, dissolve sugar in warm water. Sprinkle yeast over the top, and let stand for about 10 minutes, until foamy.

Stir the olive oil and salt into the yeast mixture, then mix in the whole wheat flour and 1 cup of the all-purpose flour until dough starts to come together. Tip dough out onto a surface floured with the remaining all-purpose flour, and knead until all of the flour has been absorbed, and the ball of dough becomes smooth, about 10 minutes.

Place dough in an oiled bowl, and turn to coat the surface. Cover loosely with a towel, and let stand in a warm place until doubled in size, about 1 hour.

When the dough is doubled, tip the dough out onto a lightly floured surface, and divide into 2 pieces for 2 thin crust, or leave whole to make one thick crust. Form into a tight ball. Let rise for about 45 minutes, until doubled.

Preheat the oven to 425 degrees F (220 degrees C). Roll a ball of dough with a rolling pin until it will not stretch any further. Then, drape it over both of your fists, and gently pull the edges outward, while rotating the crust. When the circle has reached the desired size, place on a well oiled pizza pan. Top pizza with your favorite toppings (sauce, cheese, meats, or vegetables).

Bake for 16 to 20 minutes (depending on thickness) in the preheated oven, until the crust is crisp and golden at the edges, and cheese is melted on the top.

Basic Pizza Dough Recipe

Ingredients:

* 2 packages dry yeast
* 1 1/2 cup lukewarm water
* 4 cups flour
* 1 teaspoon salt
* 1/2 teaspoon sugar
* 1 tablespoon olive oil

Directions:

Dissolve yeast in water; set aside for 5 minutes, stirring occasionally. Combine flour, salt, sugar and oil in bowl; make a well in the center. When water/yeast mixture is bubbly, pour into center of well. Start kneading dough, bringing flour toward center of bowl; gradually increase kneading motion.

If dough feels dry, add a little more water; if it feels sticky, add more flour. Knead vigorously until dough is smooth and elastic. Roll into ball; cover with a damp cloth. Let rest for about 20 minutes in warm place. Beat dough with your palm to expel gas formed while fermenting. Roll dough again into ball; place in greased bowl. Baste with oil. Cover with plastic wrap; store in refrigerator.

When ready to use, place dough on floured counter top or table. Flatten with your hands, working from center out (a rolling pin may do also). Push dough evenly onto greased cookie sheet or pizza pan, forming a 12-inch circle with edges thicker than middle. Apply favorite topping in desired amounts. Bake in hot oven (475 to 500 degrees) until golden brown.

Basic Pizza Dough Recipe1

Ingredients:

* 4 1/2 cups Unbleached all-purpose White flour
* 1 teaspoon Salt
* 1/4 cup Olive oil
* 2 packages Dry yeast
* 1 1/2 cup Warm water
* 2 teaspoons Light brown sugar

Directions:

Measure 1/2 cup warm water (110 F) into 2 cup container and stir in the brown sugar. (Make sure water is warm, not hot - too hot will kill the yeast). Dissolve the 2 packages of dried yeast in the water and set it aside for 5 minutes. Will become frothy. (about 2 cups worth!)

Sift 4 cups of the flour and the salt into a large mixing bowl. Make a depression in the middle of the flour and pour in 3/4 of the olive oil and 1 cup of warm water. When the yeast is ready, add it also.

Dust your kneading surface with flour, then mix the ingredients in the bowl with your hands. Place dough ball on the floured surface and knead from 8 to 10 minutes. Add flour to the kneading surface if the dough is too sticky or wet. Eventually the dough will become elastic.

Rub the insides of a clean bowl with the remaining olive oil and place the dough in it, coating the dough with olive oil by turning it in the bowl. Cover with a clean cloth and let rise in warm, draft-free place until double in size, 1 1/2 hours to 2 hours. An oven with the light on or a lit burner pilot will provide suitable heat for rising dough. When dough has risen, divide into two halves, then roll each out on floured surface. A round shape may be cut out with table knife using 12" bowl or plate as template.

Basic Pizza Dough Recipe2

Ingredients:

* 3 1/4 cups unbleached flour
* 2 teaspoons salt
* 1 cup warm water
* 1 envelope active dry yeast
* 3 tablespoons olive oil

Directions:

In a bowl, combine the flour and salt, and mix thoroughly. In a separate stainless steel bowl, combine the water and yeast, and using a whisk, add 2 tablespoons of oil. Let rest for 5 minutes. Pour the water into the center of the flour, and with a spatula, stir to combine well into a sticky mass. Pour this mass out onto a lightly floured surface and begin to knead the dough by working the dough with the heel of the palm of your hand. Push outward and pull the inside edge over the top. Repeating the process over again to create a smooth ball of dough free of stickiness. Place the ball of dough into a clean stainless steel bowl that has been brushed with the remaining 1 tablespoon of olive oil. Cover with a clean cloth and let rise at room temperature for 1 1/2 hours or until it has doubled in size. When the dough has risen it can be divided in half and the two pieces formed into two balls which will later be patted into the traditional pizza shape.

Boboli Pizza Crust Recipe

Ingredients:

* 1 package Dry Yeast
* 1/4 cup Water
* 2 1/4 cups Warm water
* 6 tablespoons olive oil, + extra for pans
* 6 cups Flour
* 1 teaspoon Salt

Directions:

Dissolve yeast in warm water (1050F is perfect). Let it sit for two minutes. Add the rest of the ingredients and mix well. Turn out onto board and knead for ten minutes. Place back in bowl covered with a damp towel and let rise 30 to 40 minutes.

Divide dough into 3 parts and place in 3 olive-oiled pie pans.

Dimple dough with fingers. Place on top the following mixture: Coarse sea (or Kosher) salt, fresh ground pepper, chopped rosemary and thyme. If herbs are dried, soak them in water for 10 minutes and then pat dry on paper towels.

Let rise 50 to 60 minutes.

Bake at 350 F for 25 minutes. May dip in olive oil.

Boboli Type Pizza Crust Recipe

Ingredients:

* 1 cup water
* 3 cups all purpose flour
* 1 teaspoon salt
* 2 tablespoons olive oil
* 1 tablespoon sugar
* 2 teaspoons Red Star active dry yeast
* 1 teaspoon minced garlic
* 2 teaspoons parmesan cheese
* 1/2 teaspoon Italian seasoning
* parmesan cheese to sprinkle

Directions:

Add all ingredients (except) second parmesan cheese to breadmaker in order listed by your manufacturer. It is a good idea to put the garlic down inside the flour so it does not slow the yeast. Set breadmaker on dough setting. When complete, form two crusts on pizza pans, sprinkle with parmesan cheese, cover and let rise again. Bake 5-10 minutes at about 450 F until light brown. Cool. Wrap tightly in foil and freeze until you get the pizza urge. Great to have around for easy last minute dinners. Good way for kids to make pizza too.

Classic Pizza Crust Recipe

Ingredients:

* 1 package active dry yeast
* 2 1/2 cups sifted flour
* 1 teaspoon salt
* 1 cup warm water
* 1 tablespoon cooking oil

Directions:

In a large mixing bowl, combine the yeast, 1 cup of flour, and the salt. Mix. Next, add the water and oil. Beat on low speed for 30 seconds. Scrape the sides of the bowl and continue to beat on high speed for 3 minutes. By hand, stir in enough flour to make the dough stiff. Knead until smooth which can take up to 10 minutes. Place in a well greased bowl and turn the dough until it is lightly greased.

Cover and let rise for about 1 1/2 hours or until the dough has doubled in size. Punch it down and chill for 2 hours. Cut the dough in half. On a floured surface, roll the halves into 12 inch circle and about 1/8 inch thick. Brush the surfaces of the dough with olive oil and add the toppings of your choice. Cook at 425* for 25 minutes.

Cornmeal Pizza Crust Recipe

Ingredients:

* 1 cup warm water
* 1/4 teaspoon salt -- optional
* 2 1/2 cups all-purpose flour -- divided
* 1 cup cornmeal -- plus
* 1 tablespoon cornmeal -- divided
* 2 tablespoons sugar or honey
* 2 teaspoons active dry yeast

Directions:

Measure carefully, placing all ingredients except 1 tablespoon cornmeal in bread machine pan in order specified by owner's manual. Program basic dough cycle setting; press start. Remove dough from bread machine pan; let rest 2 to 3 minutes.

Pat and gently stretch dough into 14- to 15-inch circle. Spray a 14-inch pizza pan with nonstick cooking spray; sprinkle with remaining 1 tablespoon cornmeal. Press dough into pan.

Follow topping and baking directions for individual recipes. 1 14-inch crust makes 8 servings

Deep Dish Pizza Crust Recipe

Ingredients:

* 3 cups all-purpose flour
* 1/8 cup olive oil
* 2 jumbo eggs -- room temperature
* 2 tablespoons thyme
* 1 cup warm water
* 1 package rapid rise yeast
* 2 teaspoons sugar

Directions:

Whisk together water, yeast and sugar in a bowl and set aside to proof for 10 minutes. In a large bowl sift together flour and salt and sprinkle in thyme. Mix eggs into yeast mixture. Pour liquid into dry ingredients and mix until a soft sticky dough forms. remove dough to a lightly floured surface and knead 5 minutes, until dough is no longer sticky.

Place in a well oiled bowl, turning to coat all sides, cover and allow to rise until doubled in bulk 2 - 3 hours.

Punch dough down and place into a well oiled 12" pizza pan. using your hands, move dough around the bottom of the pan and 2/3 the way up the sides. Set aside and let rise 10 minutes. Brush crust lightly with olive oil and add toppings.

Easy Pizza Dough Recipe

Ingredients:

* 3 1/2 cups unbleached, all-purpose flour
* 2 packages dry active yeast
* 1 teaspoon salt
* 1/2 teaspoon sugar
* 1 1/2 cup lukewarm water from the tap
* 1/2 teaspoon olive oil
* Flour, for the work surface
* Cornmeal, to dust

Directions:

In a mixing bowl fitted with a dough hook, place flour, yeast, salt and sugar. While mixer is running, gradually add water and knead on low speed until dough is firm and smooth, about 10 minutes. Turn machine off. Pour oil down inside of bowl. Turn on low once more for 15 seconds to coat inside of bowl and all surfaces of dough with the oil. Cover bowl with plastic wrap. Let dough rise in warm spot until doubled in bulk, about 2 hours. Preheat oven to 500 degrees F. If using a pizza stone, place stone in oven on bottom rack, preheat oven 1 hour ahead. Punch dough down, cut in half. Place half of the dough on generously floured work surface. By hand, form dough loosely into a ball and stretch into a circle. Using floured rolling pin, roll dough into large circle until very thin. Don't worry if your circle isn't perfect and if you get a hole just pinch the edges back together. To prevent dough from sticking to counter, turn over the dough and sprinkle with

flour. Also, flour the counter top and rolling pin as needed. Sprinkle pizza peel or cookie sheet generously with cornmeal. Transfer dough to pizza peel or cookie sheet with no lip. Add toppings. Slide dough onto pizza stone or place cookie sheet with pizza on bottom rack. Bake 10 to 12 minutes or until golden. Roll out remaining dough and top with desired toppings or freeze in freezer bags.

Heart Shaped Pizza Recipe

Ingredients:

* 1 cup water
* 2 tablespoons milk
* 2 teaspoons sugar
* 1 1/4 teaspoon salt
* 1 tablespoon shortening
* 1 tablespoon olive oil
* 1 tablespoon durum semolina (or corn meal)
* 1 cup unbleached all-purpose flour
* 2 cups unbleached bread flour
* 1 1/4 teaspoon yeast

Directions:

Place water, milk, sugar, salt, shortening and olive oil in bowl of food processor and pulse to dissolve sugar and salt.

Add yeast, semolina or corn meal, bread flour and all purpose flour. Process until a soft ball forms. Remove from machine and allow to rest, covered with a towel, about 45 minutes.

OR to make by hand: Use only all-purpose flour. Place water, milk, sugar, salt, shortening and olive oil in bowl and dissolve sugar and salt. Stir in yeast, semolina or corn meal, all purpose flour and knead to form a soft, but not-too sticky dough (8-10 minutes). Allow to rest, covered with a towel about 45 minutes.

Deflate dough very gently before using and allow it to rest 15 minutes more before using in a recipe. You may refrigerate dough in an oiled plastic bag for up to two days.

Shape dough into a heart. Top with your favorite sauce and toppings. Bake in a hot oven 425 - 450°F. for 15 - 20 minutes.

Herb Pizza Dough Recipe

Ingredients:

* 1 package Active Dry Yeast
* 1 teaspoon Sugar
* 7/8 cup Warm Water -- 110 degrees
* 1/4 cup Italian Seasoning
* 2 1/4 cups Flour
* 1 tablespoon Flour
* 1/2 teaspoon Salt
* 1 tablespoon Garlic Olive Oil -- as needed
* Oil And Cornmeal For Pan

Directions:

Stir together the yeast,sugar and warm water. Let stand until foamy, about 10 minutes. In the work bowl of a food processor fitted with the steel blade, chop the herbs. Turn off machine.Add flour and salt.

Turn the machine on and off a couple of times. While the machine is running, add yeast. Process until the dough forms a ball at the side of the bowl. Add garlic olive oil and process for 30 to 40 seconds more.

Transfer dough to a bowl that has been oiled with olive oil. Turn the dough until the entire surface has been coated with the oil. Cover bowl with a damp towel and allow to rise in a warm draft free place for 1 hour or until doubled.

Roll out on a lightly floured surface and if dough is too elastic, try tossing it from hand to hand to flatten it out. Lightly grease the pizza pan with a little oil and sprinkle with cornmeal. Place the dough on the pizza pan and trim the edges. Bake for 10 minutes @ 425 degrees.

Remove from oven, lightly brush the crust with a little more oil. Top as desired. Makes enough dough for one 12" crust.

Pizza Dough Recipe3

Ingredients:

* 1 1/2 teaspoon bread machine yeast
* 3 cups all-purpose flour
* 3/4 cup milk
* 2 tablespoons olive oil
* 1/2 cup lukewarm water
* 1 1/2 teaspoon salt
* pinch sugar

Directions:

Place all ingredients except water in a food processor. Pulse to mix well. Then turn machine on and drizzle the water in until it forms a ball. Let the ball go around a few times in the machine to knead it a bit. Remove dough onto a floured surface and knead well for a few minutes until elastic.

Place in a greased bowl and let rise until doubled. Remove from bowl and punch down. Cut into 2 pieces and roll out into 4 medium size crusts, enough to feed 4 people. Turn oven on and preheat at 400°F for 30 minutes, if using pizza stone. If no stone, preheat oven to 400°F for 10-15 minutes. Place pizza crust on the back of a baking sheet that has been covered with a sprinkling of cornmeal. Place in oven and bake for 8 minutes. Remove and cover with toppings. Place back in oven and bake for 8 more minutes until crust is golden and cheese is bubbly.

New York Style Pizza Dough Recipe

Ingredients:

* 1 1/2 cup warm water
* 2 1/2 teaspoons granulated sugar
* 2 1/2 teaspoons salt
* 1 tablespoon olive oil
* 4 1/2 cups all-purpose flour
* 1/2 teaspoon active dry yeast
* 1/2 cup cornmeal
* sauce, cheese, and toppings of your choice

Directions:

In a large bowl, dissolve sugar and salt in water. Add oil and flour to bowl and stir with heavy spoon for 1 minute. Turn dough out onto a lightly floured surface and press into a circle. Sprinkle yeast evenly over dough and knead for 12 minutes. Divide dough into portions: 4 equal portions for calzones, 3 equal portions for 8" pizzas, 2 equal portions for 12" pizzas. Place dough balls in a bowl, cover with plastic wrap, and allow to rise for 1 1/2 hours in a warm location. Place a dough ball on a lightly floured surface and sprinkle a light coating of flour on top. Working from the edges to the center, press dough into a circle. Preheat a pizza stone in a 500 degree oven for 1 hour. Coat a large cutting board with cornmeal and place the flattened dough onto the cornmeal. Spread sauce over crust and top with cheese and desired toppings. Gently shake the cutting board from side to side, assuring it isn't sticking to the board. For a calzone, fold the crust over in half. Slide the pizza/calzone from the cutting board directly onto the stone in the oven. Bake in 500 degree oven for 20-25 minutes, until crust is golden.

New York-Style Pizza Crust Recipe

Ingredients:

* 2/3 cup warm water
* 1/2 teaspoon salt
* 2 1/4 cups all-purpose flour
* 1 teaspoon sugar
* 2 teaspoons active dry yeast
* 1 tablespoon cornmeal -- optional

Directions:

Measure carefully, placing all ingredients except cornmeal in bread machine pan in order specified by owner's manual. Program dough cycle setting; press start. Remove dough from bread machine pan; let rest 2 to 3 minutes.

Pat and gently stretch dough from edges until dough seems to not stretch anymore. Let rest 2 to 3 minutes more. Continue patting and stretching until dough is 12 to 14 inches in diameter. Spray 12- to 14-inch pizza pan with cooking spray; sprinkle with cornmeal, if desired. Press dough into pan.

Preheat oven to 450°F. Follow topping and baking directions for individual recipes, baking pizza on bottom rack of oven.

Pizza Crust Recipe

Ingredients:

* 0.47 L warm water (110F - 115F)
* 59 milliliters olive oil
* 2 packages yeast

* 1 2/5 L all-purpose flour
* 9 9/10 milliliters of salt yellow cornmeal

Directions:

Proof yeast with slat in warm water. Mix yeast, water and olive oil, stir in flour 1 cup at a time. Turn out onto floured surface, knead until smooth, 5 to 7 minute, adding flour as necessary. Dough will be soft. Place in oiled bowl, turning to coat all sides, cover with plastic wrap and let rise in warm place until doubled. Punch down and let rest 15 mins. Divide in half an, press out into tow 12 inch round pizza pans or 10x15x1 pans or 1 of each. sprinkled with yellow cornmeal(prevents crust from sticking).

Pizza Dough (Bread Machine) Recipe

Ingredients:

* 1 cup water PLUS"PLUS" means this ingredient in addition to the one on the next line, often with divided uses
* 2 tablespoons water
* 2 tablespoons oil
* 3 cups bread flour
* 1 teaspoon sugar
* 1 teaspoon salt
* 2 1/2 teaspoons active dry yeast

Directions:

Place ingredients in pan in order listed or as directed per machine instructions. Select white dough cycle. Makes two 12 inch regular crusts or one 16 inch deep dish crust. Top with desired toppings and bake at 400°F for 18-20 minutes or until crust is light brown.

Pizza Dough And Sauce Recipe

Ingredients:

Pizza Dough

* 3/4 tablespoon yeast
* 1 1/2 cup water
* 1 1/2 teaspoon salt
* 3 tablespoons oil
* 4 cups flour

Pizza Sauce

* 6 ounces can tomato paste
* 1/2 cup wine or water
* 1 teaspoon oregano
* 1 teaspoon salt
* 1 tablespoon sugar
* 1 tablespoon vegetable oil or olive oil
* 1 1/2 tablespoon parmesan cheese

Directions:

Dissolve yeast in water (You can add a pinch of sugar). Stir in salt, oil and half of flour. Gradually add remaining flour, mixing well. Knead 8-10 minutes or until smooth and elastic. Place in greased bowl and let rise until double (1/2-1 hour). Punch down and let rise again until double.

Punch down and divide. Pan out on pizza pans. Top with pizza sauce & toppings. Bake at 400 for 20-25 minutes.

Pizza Sauce: Mix all ingredients together, blending well (You can also add a few sprinkles of garlic powder if you want).

Top with meats, cheese and other toppings.

Polenta Pizza Crust Recipe

Ingredients:

* 1 tablespoon Active dry yeast
* 1 tablespoon Barley malt extract
* 1 cup warm water
* 3/4 cup semolina
* 1 cup unbleached all purpose flour
* 3/4 cup polenta/corn meal
* 1 teaspoon salt
* 3 tablespoons extra virgin olive oil

Directions:

In a large bowl or electric mixer, dissolve the yeast and barley malt in warm water. Add the semolina, flour, polenta, salt, and olive oil. Combine well. Knead the dough until it is shiny and smooth, adding flour as needed.. Place the dough in a lightly oiled bowl, cover with plastic wrap and let rise until doubled, about 2 hours.

When dough has risen, punch down and roll out to a large circle and transfer to a baking sheet or pizza pan. Top with any preferred topping and bake in a preheated 425F oven for 20 - 25 minutes. This is good topped with roasted veggies.

Pourable Pizza Crust Recipe

Ingredients:

* 3 tablespoons Instant High-Active dry yeast
* Warm water (110 degrees F)(just enough to dissolve the active yeast)
* 7 pounds All-purpose or bread flour
* 1 package (1 lb 2 1/2 oz.) Instant nonfat dry milk
* 8 3/4 ounces Sugar
* 1 1/4 teaspoon Salt
* 1/8 cup Olive oil
* Cornmeal

Directions:

Dissolve dry yeast in warm water.=20 Let stand 5 minutes. Place flour, milk, sugar, and salt in mixer bowl. Using a whip, blend on low speed for 8 minutes. Add dissolved yeast and oil. Blend on medium speed for 10 minutes. Batter will be lumpy. Oil three sheet pans (18" x26" x1"). Sprinkle each pan with 1 oz (approximately 3 Tbsp) cornmeal. Pour or spread 3 lb 6 oz (1 1/2 quart) batter into each pan. Let stand for 25 minutes. Bake until crust is set: Conventional Oven: 475 degrees F, 10 minutes. Convection Oven: 425 degrees F, 7 minutes. Top each prebaked crust with desired topping. Bake until heated through and cheese is melted: Conventional Oven: 475 degrees F, 10-15 minutes. Convection Oven: 425 degrees F, 5 minutes.

Soft Pizza Dough Recipe

Ingredients:

* 1 frozen loaf bread dough

Directions:

The best pizza dough I have used is thawed out frozen bread dough. Allow dough to defrost. Roll out to fit pan.

Thin Crust Pizza Dough Recipe

Ingredients:

* 3 cups bread flour
* 7/8 cup warm water
* 1 tablespoon vegetable shortening (Crisco)
* 1 teaspoon active dry yeast
* 1 teaspoon salt
* 1/2 teaspoon sugar

Directions:
In a heavy-duty stand mixer fitted with dough hook, add the water, shortening, yeast, and sugar. Mix thoroughly until yeast has fully dissolved. Add flour and salt. Mix on low until most of the flour and water has mixed, then continue kneading for 10 minutes. The dough will be loose and scrappy at first and will eventually form a cohesive ball. There should be no raw flour or crumbs remaining in the bowl.

The dough will be somewhat dry and dense. Place the dough ball into a large bowl and cover tightly with plastic wrap. Let the dough rise for 24 hours in the refrigerator before using. Please note that I cannot over-emphasize the importance of a 24-hour rising time since it is absolutely essential so that the dough will develop its signature texture and, more importantly, its unique flavor! Do not skip this step!
Preheat your oven to 500 F about one hour before you plan to bake the pizza. Turn the dough out onto a large surface and dust with flour. Using a heavy rolling pin, roll the dough out very thin to form a 24-inch or larger circle. If you're using a cutter pizza pan (recommended), dust the pan lightly with flour, place the dough in the pan and dock. Use the rolling pin to trim off the excess dough drooping over the sides of the pan. If you wish to cook the pizza directly on a pizza stone (not using a pan), then place the dough on a dusted pizza-peel, dock, and fold the edge over 1-inch all the way around and pinch it up to form a raised lip or rim.

Next, precook the crust for 4 minutes before adding any sauce or toppings. Remove the crust from the oven and pop any large air pockets that may have formed.

Add your sauce, shredded mozzarella cheese, and your favorite toppings. Continue baking, rotating the pan half way through so that it cooks evenly, until crust is sufficiently browned and crisp, about 10 to 15 minutes. Remove the pizza from the oven and slide pizza out of cooking pan onto a large wire cooling rack or cutting board. Allow to cool for 5 minutes before transferring to a serving pan. This step allows the crust to stay crisp while it cools, otherwise the trapped steam will soften the crust. Once cool, use a pizza cutter to slice the pie into pieces and enjoy!

Whole Wheat Pizza Crust Recipe

Ingredients:

* 1 1/4 cup warm water
* 1/4 teaspoon salt -- optional
* 2 tablespoons honey or sugar
* 2 cups all-purpose flour -- divided
* 1 cup whole wheat flour
* 2 teaspoons active dry yeast
* 1 tablespoon cornmeal

Directions:

Measure carefully, placing all ingredients except cornmeal in bread machine pan in order specified by owner's manual. Program dough cycle setting; press start. Remove dough from bread machine pan; let rest 2 to 3 minutes. Pat and gently stretch dough into 14- to 15-inch circle. Spray 14-inch pizza pan with nonstick cooking spray; sprinkle with cornmeal, if desired. Press dough into pan. Follow topping and baking directions for individual recipes. 1 thick 14-inch crust is 8 servings

PIZZA SAUCE RECIPES

Authentic Homemade Pizza Sauce Recipe

Ingredients:

* 1 medium onion, finely chopped
* 2 tablespoons olive oil
* 500 grams can whole/chopped Italian plum tomatoes
* 2 teaspoons concentrated tomato puree
* 1 tablespoon white wine vinegar
* 3 teaspoons sugar

Directions:

In a large saucepan, gently saute the onion in the oil until transparent. Add the tomatoes and bring to the boil. Once simmering, add the tomato puree, the vinegar and sugar. Simmer for a full hour, using a wooden spoon to break up any tomato pieces. If the sauce still has pieces of tomato, pass through a sieve before bottling and storing in the refrigerator for up to two weeks. Spread thinly on pizza, use over pasta with a grated, strong, hard cheese, or use as a base for more complex meat sauces for pasta.

Basic Pizza Sauce Recipe

Ingredients:

* 35 ounces canned whole tomatoes
* 1 teaspoon basil
* 1 clove garlic, peeled & crushed
* 2 tablespoons tomato paste
* salt and pepper -- to taste

Directions:

Pour the contents of the tomato can into a 2-quart, heavy non-aluminum saucepan and coarsely crush the tomatoes with a fork. Add the herbs, garlic, tomato paste, salt, and pepper. Bring to a bubble over medium heat, stiring to mix the seasonings.

As soon as the sauce begins to bubble, turn the heat to low and maintain the sauce at a gentle simmer. Cook, uncovered, stiring from time to time, for a minimum of 15 minutes and a maximum of 1 hour.

Firehouse Pizza Sauce Recipe

Ingredients:

* 1 (6 ounce) can tomato paste
* 3/4 cup warm water (110 degrees F/45 degrees C)
* 3 tablespoons grated Parmesan cheese
* 1 teaspoon minced garlic
* 1 tablespoon Honey or Splenda if you would like low carb
* 1 teaspoon anchovy paste (optional)
* 3/4 teaspoon onion powder
* 1/4 teaspoon dried oregano
* 1/4 teaspoon dried marjoram
* 1/4 teaspoon dried basil
* 1/4 teaspoon ground black pepper
* 1/8 teaspoon cayenne pepper
* 1/8 teaspoon dried red pepper flakes
* Salt to taste

Directions:

In a small bowl, combine tomato paste, water, Parmesan cheese, garlic, Splenda, anchovy paste, onion powder, oregano, marjoram, basil, ground black pepper, cayenne pepper, red pepper flakes and salt; mix together, breaking up any clumps of cheese. Sauce should sit for 30 minutes to blend. spread over pizza dough and prepare pizza as desired.

Pizza Sauce Recipe

Ingredients:

* 1/2 onion, minced
* 1 or more cloves garlic, finely minced
* 2 tablespoons olive or vegetable oil (more if needed)
* 1 can tomato sauce (16 oz.)
* 1 can tomato paste (6 oz.)
* 2 teaspoons sugar (optional) it takes out the bitterness of the tomato
* 1 teaspoon basil - dried
* 1 teaspoon oregano - dried
* 1/2 teaspoon salt

Directions:

Mince onion and garlic. Saute in olive oil until onion is clear and tender. Add rest of the ingredients to skillet and simmer for 15-20 minutes. Makes enough sauce for 2 pizzas. Also makes a nice sauce for breadsticks and calzones.

Pizza Sauce Recipe

Ingredients:

* 1 can (15 oz.) tomato sauce
* 1 tablespoon oregano
* 1 tablespoon basil
* 1 teaspoon garlic powder
* 1/2 teaspoon onion powder
* 2 tablespoons brown sugar, if desired
* 1 teaspoon salt
* 1/2 teaspoon pepper

Directions:

Combine ingredients in a small saucepan and cook over low heat. Spread on two pizza crusts; top with favorite toppings.

Pizza Sauce Recipe

Ingredients:

* 1 large onion
* 2 cloves garlic
* 1 teaspoon tomato puree (tomato paste)
* 1 can (14 oz size) chopped tomatoes
* Seasoning

Directions:

Chop onion and garlic, microwave for five minutes (omit this step if you don't have a microwave; it isn't essential but it makes the sauce quicker to cook).

Transfer to saucepan, add tomato puree and stir. Add tinned tomatoes. Season, bring to boil, and simmer for about 15-20 minutes until it has reduced to a jammy consistency. For seasoning, I use salt, freshly milled black pepper, Worcestershire sauce and some sort of herbs; fresh basil if I have it, or dried Italian seasoning.

Pizza Sauce II Recipe

Ingredients:

* 3 tablespoons olive oil
* 3 cloves garlic, minced
* 28 ounces can whole cooked tomatoes
* 1 tablespoon dried oregano
* 1 teaspoon dried basil
* Salt and pepper to taste

Directions:

Warm olive oil with garlic on medium heat. Stir and cook for 2 to 3 minutes.

Add drained and seeded tomatoes along with salt, pepper, oregano and basil then stir and cook for 15-20 minutes until thick enough to spread over pizza dough.

Pizza Sauce III Recipe

Ingredients:

* 2 cans (6 ounce) tomato paste
* 2 cloves garlic
* 3 tablespoons dried parsley flakes
* 4 teaspoons dried onion flakes
* 1 teaspoon dried oregano
* 1 teaspoon dried basil
* 2 cups water

Directions:

Combine tomato paste, garlic, parsley flakes, onion, oregano, basil and water in 2 quart saucepan. Cook over medium high heat until mixture boils.

Reduce heat to low and simmer 10 minutes. Cool slightly and spread on pizza crust; top as desired and bake.

South Beach Diet Simple Pizza Sauce Recipe

Ingredients:

* 1 tablespoon tomato paste
* 1 cup tomato puree
* 1/8 teaspoon crushed red pepper flakes
* 2 teaspoons dried oregano
* 2 teaspoons dried basil
* 2 teaspoons dried thyme

Directions:

Combine all in small saucepan and cook over low heat for 15 minutes, or until sauce thickens.

White Pizza Sauce Recipe

Ingredients:

* 6 tablespoons butter
* 6 tablespoons olive oil
* 2 tablespoons white wine
* 1 teaspoon rosemary
* 1 teaspoon basil
* 2 cloves garlic; minced

Directions:

Saute garlic in butter and olive oil. Add all other ingredients and simmer for 15 minutes.

White Pizza Sauce Recipe

Ingredients:

* 1/3 cup flour
* 3/4 teaspoon salt
* 1/8 teaspoon pepper
* 1/8 teaspoon paprika
* 1/8 teaspoon onion powder
* 2 cups milk
* 1 tablespoon butter

Directions:

Put first 5 ingredients in a saucepan. Gradually whisk in milk until no lumps remain. Heat and stir until boiling and thickened. Stir in butter until melted. Spread on pizza crust; top with favorite toppings. Great with grilled chicken strips on top!

PIZZA RECIPES

A-1-Derful Mini Pizzas Recipe

Ingredients:
3/4 pound ground beef
1/4 cup minced onion
1 can (6 oz. size) tomato paste
3 tablespoons A.1. Steak sauce
1 teaspoon Italian herb seasonings
6 English muffins, split and toasted
2 cups sliced mozzarella cheese
grated parmesan cheese
1/4 cup sliced green onion

Directions:

In med. skillet, cook and crumble meat until no longer pink; drain. Add onion and cook until soft. Mix in tomato paste, steak sauce and Italian herb seasoning; cook until mixture simmers.

Spread muffin halves with meat mixture. Top with cheeses and green onion. Place on baking sheet. Broil 2 to 4 minutes or until cheese is melted.

Alastian Bacon and Fresh Cheese Tart Recipe

Ingredients:
1 package active dry yeast
1/2 cup warm water
4 cups bread flour, plus flour for dusting
1 1/2 cup cold water
1 tablespoon kosher salt
oil, for bowl
1/4 pound slab bacon, cubed
1 tablespoon olive oil
1 1/2 cup thinly sliced yellow onions
3 tablespoons yellow cornmeal, for dusting pan
1 large egg
1 tablespoon all-purpose flour
1/4 cup grated Gruyere cheese
2 tablespoons water
Fromage Blanc

3/4 cup whole milk ricotta cheese
3 tablespoons plain yogurt
pinch salt

Directions:

The flammekueche, or "flaming tart," is the Alsatian version of pizza. Throughout the region, you'll find rustic restaurants that make a specialty of the dish. The floppy tarts are brought out from the wood-burning oven on a wooden peel, slid directly onto the table, and devoured while they are almost to hot to handle.

In a large mixing bowl, combine yeast and the warm water Let stand for 5 minutes Stir with a fork to blend Add 1/2 cup of the bread flour and blend well Cover and let stand 45 minutes Add the cold water and salt Begin adding bread flour 1 cup at a time, stirring well after each addition When dough becomes too stiff to stir, transfer to a lightly floured surface and knead until smooth and shiny (7 to 10 minutes) Place in a lightly oiled bowl and turn to coat dough with oil Cover and let rise until doubled in bulk, about 1 3/4 hours In a medium skillet over moderate heat, render bacon in olive oil until bacon fat is melted and bacon is browned Transfer bacon to a plate with slotted spoon and add onion to skillet Saute until slightly softened (about 5 minutes) Cool to room temperature Preheat oven to 425 F Dust a pizza stone or heavy baking sheet with cornmeal Whisk together Fromage Blanc, egg, and the 1 Tbsp flour Punch down dough and roll into as large a circle or rectangle as will fit on the baking sheet Transfer to prepared baking sheet Spread with Fromage Blanc mixture to within 3/4 inch of edge Top with onions and rendered bacon and sprinkle with grated cheese Brush edge of dough with the 2 Tbsp water Bake until golden brown (15 to 20 minutes)

Artichoke Turkey Pizza Recipe

Ingredients:

* 1 baked thin Italian pizza crust (12 inch size)
* 1 1/2 cup shredded Mozzarella cheese
* 1 can (14.5 ounce size) diced tomatoes with basil, garlic, and oregano, drained
* 1 cup chopped cooked turkey
* 1 can (14 ounce size) artichoke hearts, drained, coarsely chopped
* 1 can (2.25 ounce size) sliced black olives, drained
* 1/2 cup shredded Parmesan cheese

Directions:

Preheat oven to 450 degrees F.

Place crust on ungreased baking sheet. Sprinkle with mozzarella cheese. Top with tomatoes, turkey, artichokes, olives, and Parmesan cheese. Bake 10 minutes, or until cheese is melted.

Arugula And Prosciutto Tortilla Pizzas Recipe

Ingredients:

* 2/3 cup diced prosciutto
* 1 medium red onion -- chopped fine
* 1/4 cup olive oil
* 2 bunches arugula, coarse stems discarded, washed well, spun dry, and chopped
* 4 (8 1/2-inch) flour tortillas
* 2/3 cup parmesan cheese -- freshly grated

Directions:

Preheat oven to 400°F.

In a medium heavy skillet cook prosciutto and onion in oil over moderate heat, stirring, until onion is softened. Remove skillet from heat and stir in arugula and salt and pepper to taste.

Arrange flour tortillas on 2 baking sheets and top with arugula mixture and Parmesan.

Bake pizzas on upper and lower racks of oven, switching positions of baking sheets halfway through baking, until edges are golden, about 10 minutes.

Bacon Cheeseburger Upside-Down Pizza

Yield: 6 servings

Filling
1 pound lean ground beef
1 medium onion, quartered, sliced
1 medium bell pepper, cut into bite-size strips
6 slices bacon, crisp cooked and crumbled
1 (14 1/2 ounce) can chunky pizza sauce
3 Italian plum tomatoes
6 slices Cheddar cheese

Heat oven to 400 degrees F.

In large saucepan, brown ground beef with onion and bell pepper; drain. Stir in 6 slices crumbled bacon and pizza sauce. Spoon into ungreased 13 x 9-inch baking dish. Sprinkle evenly with tomatoes; top with cheese slices.

Topping
2 eggs
1 cup milk
1 tablespoon oil
1 cup all-purpose flour
1/4 teaspoon salt
2 slices bacon, crisp cooked and crumbled

In medium bowl, beat eggs slightly. Add milk and oil; mix well. Lightly spoon flour into measuring cup; level off. Add flour and salt; beat 2 minutes at medium speed. Pour evenly over cheese slices. Sprinkle with crumbled bacon.

Bake at 400 degrees F for 20 to 30 minutes or until topping is slightly puffed and deep golden brown.

Bacon Cheeseburger Pizza Recipe

Ingredients:

* 1/2 pound ground beef
* 1 small onion, chopped
* 1 pre-baked Italian bread chell crust
* 8 ounces can pizza sauce
* 6 bacon strips, cooked and crumbled
* 20 dill pickle coin slices
* 2 cups shredded mozzarella cheese

* 2 cups shredded cheddar cheese
* 1 teaspoon pizza or Italian seasonings

Directions:

In a skillet, cook beef and onion until meat is no longer pink and drain then set aside. Place crust on an ungreased 12-inch pizza pan. Spread sauce, top with beef mixture, bacon, pickles and cheeses; sprinkle with seasonings. Bake at 450 for 10 minutes or until cheeses have melted. Cut into slices and serve.

Bacon Onion & Tomato Pizza Recipe

Ingredients:

* 1 tablespoon olive oil
* 1 tablespoon oil for brushing on pitas
* 2 cups sliced onions
* Salt and pepper to taste

* 3 tablespoons brown sugar
* 4 Greek-style pita breads (at least 6 inches in diameter)
* Garlic powder to taste
* 1/2 cup mozzarella cheese
* 2 large tomatoes, washed, sliced 1/4 inch thick, halved if desired
* 1 1/2 cup sliced fresh spinach, optional
* 8 slices cooked bacon, each slice cut in half, divided
* 1 cup favorite shredded strong-flavored cheese such as Asiago

Directions:

Preheat the oven to 400 degrees. Heat 1 tablespoon of the olive oil over medium heat. Add the sliced onions and season with salt and pepper. Saute the onions until soft, about 3 to 5 minutes. Sprinkle with the brown sugar and continue cooking until the onions turn a golden brown. Remove from the heat and set aside. Place the pita breads on a baking sheet and brush each with a thin coating of olive oil. Sprinkle each with the garlic powder and then about 2 tablespoons of the mozzarella cheese. Top with a portion of the onions and then arrange the tomato slices on the pita. If desired, garnish with some of the spinach in the center. Arrange four bacon slices on top. Bake about 8 to 10 minutes or until the tomatoes begin to soften. Remove from the oven and sprinkle each with 1/4 cup of the cheese. Return to the oven and bake until the cheese melts. Remove from the oven and serve.

Bacon Spinach Pizza Recipe

Ingredients:

* 1 can (10-oz. size) Refrigerated Pizza Crust
* 1 package (9-oz. size) Chopped Frozen Spinach
* 1 tablespoon oil
* 1/2 cup coarsely chopped onion

* 1 package (6-oz. size) refrigerated cooked Italian-style chicken breast strips, chopped
* 2 cups shredded mozzarella cheese
* 1 package (2.8 to 3-oz. size) precooked bacon slices, cut into 1/2-inch pieces

Directions:

Heat oven to 400°F. Grease 15x10x1-inch baking pan. Unroll dough; place in greased pan. Starting at center, press out dough to edge of pan. Bake at 400°F. for 9 to 13 minutes or until edges are light golden brown.

Meanwhile, cook spinach as directed on package. Drain well; squeeze to remove liquid. Heat oil in small skillet over medium-high heat until hot. Add onion; cook and stir 3 to 4 minutes or until tender, stirring frequently.

Remove partially baked crust from oven. Top crust with spinach, onion, chicken, cheese and bacon.

Return to oven; bake an additional 9 to 12 minutes or until cheese is melted. Cut into squares.

Baked Pizza Sandwich Recipe

Ingredients:

* 1 pound Lean Ground Beef
* 15 ounces Tomato Sauce

* OR
* 15 ounces Pizza Sauce
* 1 teaspoon Oregano Leaves
* 2 cups Biscuit Baking Mix
* 1 Egg; Lg.
* 2/3 cup Milk
* 8 ounces Cheese; *
* 2 ounces Mushrooms;Sliced,Drained
* 1/4 cup Parmesan Cheese; Grated

Directions:

* Use 1 8-oz package of sliced process American Or mozzarella cheese.

Heat the oven to 400 degrees F. Cook and stir the meat in a large skillet until brown. Drain off the excess fat. Stir in half of the tomato sauce and the oregano leaves into the meat mixture. Heat to boiling then reduce the heat and simmer, uncovered, for 10 minutes. While the meat mixture is simmering, mix the baking mix, egg and the milk. Measure out 3/4 cup of the batter and set aside. Spread the remaining batter in a greased baking pan 9 X 9 X 2-inches. Pour the remaining tomato sauce over the batter, spreading evenly. Layer 4 slices of the cheese, the meat mixture, the mushrooms and the remaining cheese on top of the tomato sauce. Spoon the reserved batter on the top of the cheese.

Sprinkle the batter top with the grated Parmesan cheese and bake, uncovered, until it is golden brown, 20 to 25 minutes. Cool for 5 minutes before cutting into squares and serving.

Beef Tortilla Pizza Recipe

Ingredients:

* 1 pound lean ground beef
* 1 medium onion -- chopped
* 1 teaspoon dried oregano leaves
* 1 teaspoon salt
* 4 large (10 inch) flour tortillas
* 1 medium tomato -- seeded and chopped
* 1 tablespoon fresh basil leaves -- thinly sliced
* 1 cup Mozzarella cheese -- shredded
* 1/4 cup Parmesan cheese -- grated

Directions:

Heat oven to 400°F. Brown ground beef and onion in skillet over medium heat 8 to 10 minutes or until beef is no longer pink. Pour off drippings. Stir oregano and salt into beef.

Lightly brush tortillas with oil. Bake tortillas on 2 large baking sheets in 400°F oven for 3 minutes.

Spoon beef mixture evenly over top of each tortilla; top with an equal amount of tomato. Sprinkle with basil and cheeses.

Return to oven and bake 12 to 14 minutes or until tortillas are lightly browned.

Beefy Hash Brown Pizza Recipe

Ingredients:

* 5 cups frozen shredded hash brown potatoes, thawed
* 1 can (10-3/4 ounce size) cheddar cheese soup, undiluted
* 1 egg, lightly beaten
* 1/2 teaspoon salt
* 1/4 teaspoon pepper
* 2 pounds ground beef
* 1 medium onion, chopped
* 1 can (4 ounce size) mushroom stems and pieces, drained
* 1 can (15 ounce size) pizza sauce
* 4 cups shredded Italian-blend cheese, divided

Directions:

In a bowl, combine the potatoes, soup, egg, salt and pepper. Spread mixture into a greased 15-in x 10-in x 1-in baking pan.

Bake at 400F for 20-25 minutes or until lightly browned.

Meanwhile, in a large skillet, cook the beef, onion amd mushrooms over medium heat until the meat is no longer pink; drain. Stir in pizza sauce; keep warm.

Sprinkle half the cheese over hot crust. Spread meat mixture over the top; sprinkle with remaining cheese. Bake 5-10 minutes longer or until cheese is melted.

Beefy Potato Pizza Recipe

Ingredients:

* 4 potatoes, sliced
* 1 package refrigerated pizza dough
* 1 pound ground beef, browned and drained
* 1 cup barbecue sauce, divided
* 1 green pepper, sliced
* 1 cup shredded cheddar cheese

Directions:

Preheat oven to 425. Place potatoes in shallow microwafe-safe dish. Cover with plastic wrap, venting one corner. Microwave on high 8-10 minutes until tender; set aside.

Coat 12-inch pizza pan with nonstick cooking spray; press pizza dough evenly into pan; prick with fork. Bake 10 minutes; set aside.

Mix ground beef with 3/4 cup barbecue sauce. Spread beef mixture over crust; top with potatoes and bell pepper. Drizzle with remaining barbecue sauce. Sprinkle with cheese. Bake 10-15 minutes until heated through and cheese is melted.

Beer Pizza Recipe

Ingredients:

* 1 tablespoon olive oil
* 1/2 pound pepperoni sausage -- diced
* 1 pound bacon -- diced
* 1 can sliced mushrooms (4 ounce size) drained
* 1 onion -- chopped
* 1 green bell pepper -- chopped
* 1 can tomato sauce (28 ounce size)
* 1 cup beer
* 1 clove garlic -- minced
* 1 teaspoon dried oregano
* 1/2 teaspoon dried thyme
* 1/2 teaspoon salt
* 2 unbaked pizza crusts
* 8 ounces shredded mozzarella cheese

Directions:

Preheat oven to 450 degrees F.

Heat the oil in a skillet over medium heat, and saute the pepperoni and bacon until evenly browned. Mix in the mushrooms, onion, and green pepper. Cook and stir about 5 minutes, until tender.

In a medium saucepan over medium heat, mix the ingredients from the skillet with the tomato sauce and beer. Season with garlic, oregano, thyme, and salt. Allow the mixture to simmer for about 15 minutes, until slightly thickened. Spread over the pizza crusts, and top with cheese.

Bake 20 to 25 minutes in the preheated oven, until the cheese is melted and the crust is golden brown.

Bertucci's Nolio Pizza Recipe

Ingredients:

* 1 medium yellow onion
* 1 teaspoon white pepper
* 1 cup heavy cream
* 1/2 lemon
* 1 1/2 cup shredded prosciutto
* 1 1/2 cup shredded mozzarella cheese
* 1 package Pilsbury pizza dough (or home made).
* Olive oil.

Directions:

Preheat oven to 400 F.

Boil heavy cream until thickened. Add white pepper and the juice from a half of a lemon. Slice onion very thin so that you are left with rings. Saute onion rings in olive oil until they are starting to get brown.

Assemble pizza as follows:

Unroll pizza dough onto a non-stick pizza pan. Add cheese, then prosciutto. Add the cream mixture at a time to the pizza, a tablespoon at a time, forming little puddles spread around the pizza. Drain the onions and put them on last. They will continue to carmelize as the pizza bakes. Bake 8-10 minutes. Don't over bake. You don't want to "dry out" the pizza.

Bite-Size Pizzas Recipe

Ingredients:

* 4 English Muffins -- halved
* 1 cup Pizza Sauce
* 1/2 cup Ham, extra lean -- chopped
* 1/3 cup Onions -- finely chopped
* 1 1/2 cup Mozzarella Cheese, part skim milk -- shredded
* 1/4 cup Bell Pepper -- chopped
* 1/3 cup Mushrooms -- sliced
* 1/8 cup Black Olives -- sliced

Directions:

Split the muffins in half and toast them in the toaster. Spread the pizza sauce on both halves of the muffins. Place remaining toppings evenly onto pizzas, saving shredded cheese for last.

Bake at 350 degrees F, for approx 10 minutes or until cheese has melted. Remove from oven, and cut each muffin half into four pieces. Serve as appetizers or snacks.

BLT Pizza Recipe

Ingredients:

* 1 Italian bread shell (12 in. size)
* 1/3 cup Mayonnaise
* 4 plum tomatoes sliced
* 1/2 cup Shredded Mozzarella Cheese
* 8 slices Bacon, cut into quarters, cooked
* 1 cup torn romaine lettuce

Directions:

Spread bread shell with mayo; layer with tomatoes, cheese and bacon.

Bake at 450 degrees F for 15 to 17 minutes or until cheese melts. Top with lettuce and cut into wedges

Breakfast Pizza Recipe

Ingredients:

* 1 pound pork sausage
* 1 cup hash browns
* 1 cup shredded cheese
* 5 eggs with milk to scramble
* 1 (8 ounce) package of crescent rolls

Directions:

Spread crescent rolls in oiled 9 x 12-inch pan to fit bottom of pan, bringing dough up along the edges. Seal seams. Brown and drain pork sausage. Spread on crescent rolls. Cover with potatoes, scrambled eggs and sprinkle top with shredded cheese. Bake at 375 for 20 minutes.

Breakfast Pizza Recipe1

Ingredients:

* 1 (8 oz.) can refrigerator crescent dinner rolls
* 6 eggs beaten
* 1 pound bacon, cooked and crumbled
* 1 cup shredded cheddar cheese

Directions:

Spread rolls onto a lightly greased 12 inch pizza pan; firmly pressing perforations to seal. Combine eggs, bacon and cheese. Pour over crust. Bake at 375'F for 12-15 minutes. Cut like pizza and serve.

Breakfast Pizza Recipe2

Ingredients:

* 1/2 pound sausage, hot or mild
* 8 ounces tube cresent rolls
* 1 1/2 cup hash browns, thawed and crumbled
* 1 cup shredded sharp cheddar cheese
* 7 eggs beaten
* 1/4 cup milk
* 1/2 teaspoon salt
* 1/4 teaspoon pepper
* 2 tablespoons grated Parmesan cheese

Directions:

Cook sausage and drain. Spread dough out in 12 inch greased pizza pan sealing edges. Spoon on sausage. Sprinkle with hash browns. Combine eggs, milk, salt and pepper and pour over sausage and hashbrowns. Sprinkle with cheeses. Cook at 350F for 22 to 25 minutes.

Breakfast Pizza Recipe3

Ingredients:

* 1/2 pound sausage, cooked and drained
* 1 package Crescent rolls
* 5 eggs
* 1/4 teaspoon dry mustard
* 1/4 teaspoon pepper
* 1/4 cup milk
* 1 cup hash browns
* 1 cup grated Cheddar cheese

Directions:

Preheat oven to 375F. Grease an 8"x8" or 9"x9" pan. Unfold Crescent rolls into strips and press together on bottom and sides. Whisk eggs, milk, mustard and pepper. Sprinkle the sausage and potatoes, then the cheese on top of Crescent rolls. Pour egg mixture over all. Sprinkle with Parmesan cheese. Bake 40-45 minutes until no liquid in center.

Broccoli Turkey Pizza Recipe

Ingredients:

* 1/3 cup low fat mayonnaise
* 1 tablespoon Dijonnaise mustard
* 1/2 teaspoon pepper
* 2 1/2 cups chopped fresh or thawed frozen broccoli
* 2 cups cubed cooked turkey
* 1 cup shredded Cheddar cheese
* 1 (12 inch size) round Boboli or other crust

Directions:

In medium bowl, combine mayonnaise, Dijonnaise and pepper. Stir in broccoli, turkey and cheese. Spread turkey mixture on crust and bake at 425F for 12 minutes or until lightly browned.

Bubble Pizza Recipe

Ingredients:

* 1 1/2 pound beef, browned and drained
* 15 ounces pizza sauce
* 1 can refrigerated buttermilk biscuits
* 12 ounces shredded pizza blend cheese

Directions:

Add pizza sauce to ground beef. Cut biscuits in quarters and place in a greased 9x13 pan. Top with beef mixture.

Bake at 400F degrees for 20 minutes. Sprinkle with cheese and bake until cheese melts. Let stand 5-10 minutes before serving. You can add your favorite toppings along with the beef before baking.

Bubble-Up Pizza Recipe

Ingredients:

* 3 packages (7.5-ounce size) buttermilk biscuits
* 1 jar (14-ounce size) spaghetti sauce
* 3 cups mozzarella cheese, divided
* 1 large clove garlic, chopped fine

Toppings

onion
mushrooms
ham
olives
bacon
peppers

Directions:

Preheat oven to 350 degrees. Quarter biscuits using kitchen shears and place in medium-sized bowl. Stir in 1 cup of sauce, 2 cups of cheese and the garlic. Add whatever toppings you like and mix to combine.

Spread mixture in a greased 9-by-13 pan. Pour remaining sauce and cheese over the top. Bake for 30-35 minutes.

Butternut Squash, Bacon, And Rosemary Pizza Recipe

Ingredients:

* 1 1/2 pound butternut squash
* 1 tablespoon vegetable oil
* 1/2 cup water
* 6 tablespoons unsalted butter, melted and kept warm
* 10 sheets phyllo stacked between sheets of wax paper and covered with a kitchen towel
* 9 tablespoons parmesan cheese -- freshly grated
* 6 slices bacon cut into 1/2-inch pieces, cooked until crisp, and drained
* 1 tablespoon fresh rosemary leaves -- minced
* 6 scallion greens -- chopped
* 1 small red onion sliced thin and separated into pieces

Directions:

Quarter squash lengthwise and discard seeds. Peel squash carefully and cut into 3/4-inch pieces. In a large heavy skillet cook squash in oil over moderate heat, stirring occasionally, 2 minutes. Add water and salt to taste and simmer, covered, until squash is just tender, about 10 minutes. Simmer squash, uncovered, until almost all water is evaporated, about 5 minutes. In a food processor purée squash with salt and pepper to taste. Squash purée may be made 1 day ahead and chilled, covered.

Preheat oven to 400°F.

Lightly brush a large baking sheet with some butter and put 1 sheet phyllo on butter. Lightly brush phyllo with some remaining butter and sprinkle with 1 tablespoon Parmesan. Put another sheet of phyllo over cheese, pressing it firmly so that it adheres to bottom layer. Butter, sprinkle with cheese, and layer remaining phyllo in the same manner, ending with a sheet of phyllo. Lightly brush top sheet with remaining butter. Fold in all sides 1/4 inch, pressing to top sheet, and fold up a 1/4-inch border, crimping corners.

Spread squash purée evenly on phyllo crust and top with bacon, rosemary, scallion greens, and onion.

Bake pizza in middle of oven until crust is golden, about 15 minutes.

Camper's Pizza Recipe

Ingredients:

* 12 ounces ground beef -- 80% lean
* 1 medium onion -- chopped
* 1/2 teaspoon salt
* 8 ounces refrigerated crescent rolls
* 8 ounces pizza sauce
* 4 ounces mushroom stems and pieces -- drained and chopped
* 2 1/4 ounces ripe olives -- pitted and sliced
* 1/3 cup green bell pepper -- coarsely chopped
* 4 ounces shredded Mozzarella cheese
* 1 teaspoon dried oregano leaves -- crushed

Directions:

Cook ground beef and onion in well-seasoned 11 to 12-inch heavy skillet with heat-proof handle over medium coals* until no longer pink, stirring occasionally to break up beef. Remove beef mixture to paper towel; season with salt. Pour off drippings, leaving skillet "greased". Separate crescent roll dough triangles; place in skillet, pressing edges together to form bottom crust and 1-inch rim up side of skillet. Spread half of pizza sauce over dough; spoon ground beef mixture over sauce.

Top with mushrooms, olives and bell pepper. Pour remaining sauce over all; sprinkle with cheese and oregano. Place skillet in center of grid over medium coals

Place cover on cooker and cook 20 to 30 minutes or until crust is lightly browned.

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Canadian Bacon Pizza Recipe

Ingredients:

* 1 (12 inch) pizza crust -- unbaked
* 1 cup pizza sauce
* 2/3 cup shredded mozzarella cheese
* 6 ounces Canadian bacon -- cut in bits
* 1/2 cup thinly sliced fresh mushrooms
* 1 small green or red bell pepper -- cut in rings
* 1/2 teaspoon crushed dried oregano
* 1/2 teaspoon crushed dried basil
* crushed red pepper flakes

Directions:

Preheat oven to 450F. Place the unbaked pizza crust on an ungreased nonstick pizza pan. Spread the pizza sauce over the crust, leaving a 1-inch border around the rim. Sprinkle with half of the cheese. Arrange the Canadian bacon on top of the cheese, covering evenly. Top with mushroom slices and bell pepper rings.

Sprinkle evenly with oregano, basil, and red pepper flakes. Top with remaining cheese. Bake for 13 to 15 minutes, until the crust is crisp and the cheese is melted and browned.

Caramelized Pear, Blue Cheese and Bacon Pizza Recipe

Ingredients:

* 2 tablespoons butter
* 2 medium pears, cored, each cut into 12 lengthwise slices
* 2 tablespoons firmly packed brown sugar
* 4 individual pizza crusts (8 inch)
* 1/2 cup alfredo sauce
* 1 cup shredded mozzarella cheese
* 3/4 cup crumbled blue cheese
* 3/4 cup bacon bits (real)

Directions:

Melt butter in medium skillet on medium heat. Add pears; sprinkle evenly with brown sugar. Cook 2 to 3 minutes or until sugar is melted and pears are evenly coated, stirring occasionally. Remove skillet from heat; set aside.

Spread each pizza crust with 2 Tbsp. alfredo sauce; top each with layers of 1/4 cup of the mozzarella cheese, 3 Tbsp. of the blue cheese, 3 Tbsp. of the bacon and 6 pear slices. Place on baking sheet.

Bake at 425 F for 6 to 8 minutes or until topping is golden and bubbly.

Carmelized Onion Pizza With Fontina And Pancetta Recipe

Ingredients:

Pizza Dough

* 1 cup warm water (105 degrees)
* 1 1/4 ounce packet yeast
* 3 cups all-purpose flour
* 1 teaspoon salt
* 1 teaspoon sugar
* 2 tablespoons olive oil

Caramelized Onions

* 2 onions
* 2 teaspoons olive oil
* 1 1/2 teaspoon salt
* 1 1/2 cup coarsely grated fontina
* 6 slices pancetta, cooked until crisp
* 1 clove garlic, cut in half
* 1 drizzle of olive oil
* salt and pepper to taste

Directions:

Make the dough:

Pour the water into a large bowl. Sprinkle in the yeast and sugar, and stir to dissolve. Let it stand until the mixture begins to bubble. This should take about 5 minutes. If the mixture doesn't bubble, start it over with another packet of yeast.

Stir in 1 cup of flour, the salt, and 1 tablespoon olive oil. Mix with a wooden spoon until thoroughly incorporated. Add the remaining flour 1/2 cup at a time, mixing after each addition.

On a lightly floured surface knead dough until smooth and elastic, about 10 minutes. Oil a large bowl with the remaining olive oil. Place dough in oiled bowl, cover with plastic wrap and a warm dish towel, and let the dough rise in a warm place until doubled in bulk. This will take 1 to 1 1/2 hours.

Punch down the dough, and return it to the floured surface. Divide dough into two balls and cover each with plastic wrap, leaving room for expansion. Allow to double in size again.

Caramelized Onions: Heat oil in large nonstick saute pan over medium heat. Add thinly sliced onions and season with salt; saute 5 minutes. Reduce heat to medium-low. Stir frequently to get an even color. Cook until very tender and a rich golden color develops, about 20 minutes longer. Cool slightly.

Preheat oven to 475 degrees. Roll out 2 dough disks on lightly floured surface to 8-inch rounds. Sprinkle two baking sheets or pizza stones with cornmeal. Rub a generous drizzle of olive oil on dough. Rub raw garlic clove all over dough. Top with fontina, caramelized onions, and pancetta. Season with salt and pepper.

Bake pizza for 10-12 minutes, until bubbling and crisp.

Cheese Steak Pizza Recipe

Ingredients:

* 1 prepared pizza crust (12 inch)
* 1/2 cup barbecue sauce or pizza sauce
* 1 package (6 oz.) Grilled Beef Steak Strips
* 2 cups Shredded Cheese
* Sliced green pepper and onion

Directions:

Spread pizza crust with barbecue sauce.

Top with beef steak strips, cheese, green pepper and onion. Place on cookie sheet.

Bake at 450 F for 8 to 10 minutes or until cheese is melted.

Cheesy BLT Pizza Recipe

Ingredients:

* 1 (10 oz. size) thin pre-baked pizza shell
* 4 ounces cream cheese, softened
* 3/4 teaspoon Italian seasoning
* 1/4 teaspoon freshly ground pepper
* 2 cups shredded leaf lettuce
* 1 cup finely shredded Co-Jack cheese
* 3/4 cup chopped fresh tomato
* 7 slices bacon, cooked until crisp, chopped

* olives, sliced (optional)

Directions:

Preheat oven to 400 degrees. Place pizza shell on baking sheet. Heat in oven 5 minutes or until slightly crisp. Remove from oven and let cool slightly.

Combine cream cheese, Italian seasoning and pepper. Spread on pizza shell to within 1/2 inch of edge. Sprinkle with lettuce, Co-Jack cheese, tomato and bacon. Top with sliced olives if desired. Cut pizza into wedges and serve.

Cheesy Jalapeno And Egg Pizza Recipe

Ingredients:

* 6 eggs
* 6 cups shredded Cheddar cheese
* 6 cups shredded mozzarella cheese
* 6 ounces sliced jalapenos
* Pepperoni, sliced

Directions:

Mix eggs, cheese and jalapenos. Pour into rectangular casserole.

Lay slices of pepperoni on top and place into 350 degree F oven.

Cook until cheese is golden (about 10-15 minutes). Let stand for 5 minutes, cut into 2-inch squares and serve.

Chicago Pan Pizza Recipe

Ingredients:

* 2 cups warm water
* 2 packages dry yeast
* 1/2 cup oil

* 4 tablespoons of olive oil
* 3 cups of flour
* 1/2 cup of cornmeal (optional)
* Mozzarella cheese (slices or shredded)
* Tomato sauce

Toppings:

* Chopped garlic
* green peppers
* sliced pepperoni
* Italian sweet sausage
* sliced mushrooms
* chopped onions

Directions:

Preheated oven to 475. Mix the above ingredients for 10 minutes in a strong mixer or knead by hand. Now add 2 1/2 cups of flour. Mix for 15 minutes in a strong mixer with a dough hook or by hand. Now the dough must rise. The dough should be in a large bowl in a warm place, covered with a dish towel.

If it is not warm in the kitchen, turn the oven on to the lowest setting, (no more than 100) and let the dough rise in the bowl in the oven, covered by the towel. Let rise for the first time (about an hour) and punch down the dough. Let rise again, punch down and use. Push the dough out flat with your fingers, in a high-sided pizza pan or in a large black iron skillet. Cover with mozzarella cheese. Cover with tomato sauce with Italian herbs and spices added. Cover with chopped garlic, green peppers, sliced pepperoni, Italian sweet sausage, sliced mushrooms, chopped onions or whatever to taste. Sprinkle with grated Romano or Parmesan cheese. Cook in a oven at 475 until done, about 15 to 20 minutes depending on toppings and thickness of crust and how crispy you want it cooked.

Ciro's Pizza Recipe

Ingredients:

* 1/2 pound flour
* 1/2 ounce bakers yeast
* 1 tablespoon water to blend yeast
* 1 tablespoon olive oil, plus extra to dampen pizza at end
* Salt and pepper

* 1 egg
* 1/4 cup hot water
* 2 cans (1 pound 12-ounce) fresh egg-shaped tomatoes, skinned, seeded and roughly chopped
* 2 teaspoons capers
* 1/2 small tin anchovies in oil, drained
* 5 slices mozzarella cheese
* 10 black olive halves
* 1 sprig oregano
* 1 small garlic clove, finely sliced
* Freshly ground black pepper, for garnish

Directions:

Place the flour in a bowl. Make a well in the center, add the yeast mixed to a paste with water and then the olive oil, salt, pepper and egg. Mix together and then thin paste with hot water until it resembles chewing gum and comes away from the hands.

Knead for about 3 minutes until it no longer sticks to hands. Shape dough into a ball, cover with a bowl and allow to stand 30 minutes. Knead again and then pick up the dough and pull it out with the fingers, turning it around.

Oil a baking sheet and preheat oven to 500 degrees F. Place the dough onto the baking sheet, spreading it out to form 12 inch diameter round shape. The edge should be a little thicker than the center. Garnish with tomatoes, capers, anchovies, mozzarella cheese, black olive halves, oregano leaves, garlic and pepper.

Sprinkle with oil and place into the oven for 20 minutes. Place on serving dish.

Club Pizza Recipe

Ingredients:

* 1 prebaked thin Italian pizza crust
* 10 ounces prepared Alfredo sauce
* 10 ounces chopped frozen spinach -- thawed and drained
* 1 cup cubed cooked chicken
* 1 cup chopped tomato
* 6 slices bacon -- cooked and crumbled

Directions:

Heat oven to 450F degrees. Place pizza crust in large ungreased cookie sheet. Spread crust with Alfredo sauce.

Top with spinach, chicken, tomato and bacon. Bake at 450F degrees for 8 to 10 minutes or until thoroughly heated.

Cold Ham Sandwich Pizza Recipe

Ingredients:

* 1/2 cup cream cheese with chives
* 1/4 cup mayonnaise
* 2 tablespoons creamy horseradish sauce
* 1 prepared Boboli pizza crust
* 1 1/2 cup cubed cooked ham
* 1 1/2 cup chopped plum tomatoes

* 1/2 cup shredded lettuce
* 1/4 cup Italian salad dressing

Directions:

In small bowl, combine cream cheese, mayonnaise, and horseradish sauce and blend well. Spread over the pizza crust. Top with ham, plum tomatoes, and lettuce and drizzle with salad dressing. Cut into wedges and serve immediately.

Corn Bread Pizza Wheels Recipe

Ingredients:

* 1 pound ground beef
* 1 can (16 ounce size) kidney beans, rinsed and drained
* 1 can (8 ounce size) tomato sauce
* 4 teaspoons chili powder
* 1 jar (4 ounce size) diced pimientos, drained

* 1 can (4 ounce size) chopped green chilies, drained
* 1 cup shredded cheddar cheese
* 2 tablespoons cornmeal
* 2 tubes (11-1/2 ounce size) refrigerated corn bread twists
* Shredded lettuce, sliced tomatoes and sour cream

Directions:

In a skillet, cook the beef over medium heat until no longer pink; drain. Add the beans, tomato sauce and chili powder. Simmer, uncovered, until the liq-uid has evaporated. Remove from the heat and cool. Stir in the pimientos, chilies and cheese; set aside. Sprinkle two greased 14-in. pizza pans with corn- meal. Pat the corn bread dough into a 14-in. circle on each pan. With a knife, cut a 7-in. X in the cen- ter of the dough. Cut another 7-in. X to form eight pie-shaped wedges in the center. Spoon the filling around the edge of dough. Fold points of dough over filling; tuck under ring and pinch to seal (filling will be visible).

Bake at 400F for 15-20 minutes or until golden brown. Fill center with lettuce, tomatoes and sour cream.

Corn Tortilla Pizzas Recipe

Ingredients:

* 1 1/4 pound ground beef
* 1 small onion, chopped
* 1/2 cup chopped green pepper
* 3 cans (6 ounce size) tomato paste
* 1 1/4 cup water

* 1 cup salsa
* 2 cups fresh or frozen corn
* 1 1/2 cup chopped fresh tomatoes
* 3/4 cup chopped ripe olives
* 1 envelope taco seasoning
* 3 teaspoons garlic powder
* 1 1/2 teaspoon dried parsley flakes
* 1/2 teaspoon dried oregano
* 1/8 teaspoon salt
* 1/4 teaspoon pepper
* 32 corn or flour tortillas (6 inch size)
* 8 cups shredded mozzarella cheese

Directions:

In a skillet, cook beef, onion and green pepper over med. heat until meat is no longer pink; drain. In a bowl, combine tomato paste and water until blended; add salsa. Stir into meat corn, tomatoes, olives and seasonings.

Place tortillas on ungreased baking sheets. Spread each with 1/4 cup meat mixture to within 1/2 inch of edge and sprinkle with 1/4 cup of cheese.

Bake at 375F for 5-7 minutes or until melted.

Crazy Crust Pizza Recipe

Ingredients:

Batter

* 1 cup flour
* 1 teaspoon salt

* 1 teaspoon Italian seasoning or oregano
* 1/8 teaspoon pepper
* 2 eggs
* 2/3 cup milk

Topping

* 1 pound ground beef/sausage
* or
* 1 cup pepperoni
* 1/4 cup chopped onion
* 1 cup pizza sauce
* or
* 8 ounces tomato sauce mixed with oregano and pepper
* 1 cup shredded Mozzarella cheese
* 1 can (4 oz.) mushrooms

Directions:

In medium skillet brown ground meat, seasoning to taste. (No need to brown pepperoni). Drain well, set aside.

Lightly grease and dust 12 or 14 inch pizza pan or 10X15 jelly roll pan with flour or corn meal. Prepare batter by mixing to flour, salt, Italian seasoning, pepper, eggs and milk in a small mixing bowl. Pour batter in pan, tilting pan so batter covers bottom. Arrange topping of meat and onions over batter. Bake on bottom rack in 425 degree oven for 20-25 minutes or until pizza is deep golden brown. Remove from oven; drizzle with pizza sauce and sprinkle with cheese. Top with mushrooms or other toppings.

Return to oven for 10-15 minutes til cheese is melted and sauce is bubbly.

Crazy Crust Pizza II Recipe

Ingredients:

* 1 cup flour
* 3 eggs
* 2/3 cup milk

* 1/2 pound ground beef
* 1/2 cup onions
* Pizza sauce
* Cheese
* Pepperoni
* Mushrooms
* Bell pepper
* Onions

Directions:

Mix flour, eggs and milk. Beat 2 to 3 minutes. Brown ground beef and onions. Grease baking sheet; pour flour mixture onto sheet. Add meat and onions. Bake for 25 minutes at 425 degrees F. Remove from oven. Add sauce, cheese and remaining ingredients. Bake an additional 10 minutes.

Crazy Pizza Recipe

Ingredients:

* 1 1/2 pound ground beef
* 1 cup chopped green pepper
* 1/2 cup chopped onion
* 1 can mushrooms, sliced, drained

* 1 can pizza sauce
* 1 cup grated mozzarella cheese

Crust

* 1 cup flour
* 1 teaspoon salt
* 1 teaspoon Italian seasoning
* 1/2 teaspoon pepper
* 2 eggs
* 2/3 cup milk

Directions:

Brown meat and pepper together and drain grease. Prepare batter and pour into a greased pizza pan. Tilt pan so batter covers the bottom. Arrange meat mixture, onion, and mushrooms over batter.

Bake at 425 for 20 minutes or until golden brown. Remove from oven and add pizza sauce and cheese. Return to oven for 10 more minutes or until cheese melts.

Crustless Hamburger Pizza Recipe

Ingredients:

***In a large bowl mix the following ingredients thoroughly:

* 1/4 cup tomato soup

* 1 1/2 pound hamburger
* 1/4 cup fine dry bread crumbs
* 1/4 cup minced onions
* 1 egg
* 1 teaspoon salt
* 1 med. clove garlic, minced
* 1/8 teaspoon oregano, crushed
* 1 package Mozzarella cheese

Directions:

Place a square of foil on a cookie sheet. Put the hamburger mixture on the foil. Pat out the meat firmly into a 10 inch circle about 1/2 inch thick. Build a stand-up rim about 1 inch high all around the edge of the circle. This makes a meat "crust" for your pizza (be sure to make the meat rim high enough and firm enough so that it will prevent the meat juices and soup sauce from bubbling over). Turn up the edges of the foil to catch drippings. Spread the rest of the 10 3/4 ounce can of tomato soup over meat. Top hamburger crust with Mozzarella cheese and more oregano and mushrooms. Bake at 450 degrees for 15 minutes or until done.

Easy Bake Oven Deep Dish Pizza Recipe

Ingredients:

* 2 tablespoons all-purpose flour
* 1/8 teaspoon baking powder
* Dash of salt

* 1 teaspoon margarine
* 2 1/4 teaspoons milk
* 1 tablespoon pizza sauce
* 1 1/2 tablespoon shredded mozzarella cheese

Directions:

Stir together flour, baking powder, salt and margarine until dough looks like medium-sized crumbs. Slowly add milk while stirring. Shape dough into a ball and place into a greased pan. Use your fingers to pat the dough evenly over the bottom of the pan, then up the sides. Pour the sauce evenly over the dough, then sprinkle with the cheese. Bake 20 mins. Remove.

Escargot And Chanterelle Pizza Recipe

Ingredients:

* 1 French bread dough
* 10 ounces French snails (the smaller the better)
* 2 ounces Chanterelle mushrooms, dried
* 1 1/2 pound Raclette cheese, shredded

* 8 ounces Tomato sauce
* 2 cloves Garlic
* 2 tablespoons Parsley, fresh
* 1/2 pound Butter

Directions:

Make the French Bread dough recipe at least 1 day beforehand if you can. Roll the dough out into the shape of a pizza, put it on a pizza pan, and set it aside. It will keep in the refrigerator overnight.

Prepare the dried mushrooms according to published recipes (soak, wash, cut, resoak, wash, drain).

If the snails are too large (larger than a garlic clove), then cut them in pieces. Drain the snails well. Melt the butter in a baking dish, add the snails, crushed garlic, about 1/2 salt and ground black pepper to taste.

Put the bread-dough pan on the top rack of the oven and the snails on the bottom rack of the oven, and cook them both for 10 minutes. Take them out.

Spread the tomato sauce in an even layer on the bread, then sprinkle the Raclette cheese over it. Add the snails, and then the mushrooms. Sprinkle with fresh parmesan cheese, salt and pepper.

Bake at 425 degrees F. in the top rack for 12 minutes (bottom rack will burn the crust). Get it, use fondue cheese or a Gruyere.

Fig and Prosciutto Pizza Recipe

Ingredients:

Dough

* 1 package active dry yeast, that has always been in a refrigerator

* 1 pinch of sugar
* 3/4 cup warm water, no hotter than 110 (from the tap)
* 3 cups all-purpose flour
* 2 tablespoons olive oil
* 2 teaspoons sea-salt
* Olive oil for the resting bowl

Pizza

* 1 pint fresh figs, stems removed, sliced to the thickness of a pea.
* 1/2 pound Prosciutto di Parma from San Daniele. Don't you dare use any other kind.
* 1 tablespoon fennel seeds
* Extra virgin olive oil
* pizza dough (above)

Directions:

For Pizza Dough: "Start" the yeast by mixing it with the sugar and water for about seven to ten minutes. Put the yeast, sugar and water mixture in your stand up mixer, fitted with the dough hook. Add the flour, olive oil, and salt. Start the machine and let mix until a dough ball forms. Stop the machine and let the dough rest for three minutes. Pulse the machine three times. Flour on the counter and put the dough on the floured surface. Knead for five minutes.

Coat a medium-sized bowl with some olive oil. Put the dough in the bowl, then turn the dough over, so that both sides are covered with a film of oil. Cover the bowl with plastic wrap. Put the bowl in a warm place for 2 hours so the dough can rise. After two hours, punch the dough in the middle to deflate. Put it on a floured counter. Cut the dough in half, and freeze one half for future use. Roll the other half into a ball and cover it with the bowl for thirty minutes.

For Fig and Prosciutto Pizza: Toast the fennel seeds in a hot, dry pan-about five minutes. Set aside. Heat your oven to 4750 with a pizza stone on the highest rack. Use a cookie sheet pan that has no edges. Cover it well with Wondra flour or cornmeal. Roll out the dough to the size of the pizza stone.

Transfer the dough onto the floured sheet pan. Spread out a layer of prosciutto, then the figs, on the dough. Sprinkle the pizza with the toasted fennel. Transfer the pizza to the pizza stone by putting the sheet pan on the stone and quickly pulling the tray away, so the pizza slides.

Bake for five minutes or until the bottom of the crust is golden brown. Remove the pizza from the stone by using the sheet pan and a big spatula. Just before serving, put the pizza onto a cutting board. Drizzle it well with the extra virgin olive oil and cut it in to squares.

Foldover Biscuit Pizza Recipe

Ingredients:

* 1 pound lean ground beef
* 1/2 cup chopped onion
* 1/2 cup chopped green bell pepper
* 1 can (8-oz. size) tomato sauce
* 1 can (4-oz. size) Mushroom Pieces and Stems, drained
* 1/2 teaspoon salt

* 1/4 teaspoon pepper
* 1/4 teaspoon dried oregano leaves
* 1 can (12-oz. size) Refrigerated Buttermilk Biscuits
* 1 package (8-oz. size) sliced mozzarella cheese

Directions:

Heat oven to 400°F. Grease large cookie sheet. In large skillet, combine ground beef, onion and green pepper. Cook over medium heat for 8 to 10 minutes or until beef is thoroughly cooked, stirring frequently. Drain. Stir in tomato sauce, mushrooms, salt, pepper, and oregano; mix well. Reduce heat; simmer while preparing biscuit dough.

Separate dough into 10 biscuits. On greased cookie sheet, press or roll biscuits to form 14x10-inch rectangle. Spread meat mixture over half of dough. Place cheese slices over meat mixture. Carefully fold dough over cheese slices to form long rectangle. Press edges with fork to seal.

Bake at 400°F. for 15 to 20 minutes or until golden brown.

Fresh Tomato and Basil Pizza Recipe

Ingredients:

* 1 (12") Italian bread shell like Boboli
* 1 tablespoon olive oil
* 1/2 cup grated or shredded Parmesan cheese, divided
* 3 plum tomatoes, sliced
* 1/4 teaspoon ground black pepper
* 2 tablespoons shredded fresh basil

Directions:

Preheat oven to 450F. Brush bread shell with olive oil. Sprinkle 1/4 cup of the cheese over the crust. Top with tomato slices and remaining 1/4 cup cheese. Sprinkle with pepper. Bake directly on oven rack for 8-10 minutes or until crust is crisp and cheese is melted. Sprinkle with basil before serving.

Gluten Free Rice Crust Pizza Recipe

Ingredients:

Crust

* 2 1/2 cups cooked white rice
* 1/4 cup mozzarella cheese, grated
* 1 egg, lightly beaten
* 1/4 cup onion, finely chopped
* 1 clove garlic, minced

* 1 teaspoon olive oil
* 1 tablespoon butter, melted

Topping

* 1 cup tomato sauce or pizza sauce
* 1/2 teaspoon oregano or basil, dried
* 3/4 cup mozzarella cheese, grated
* 1/4 cup Parmesan or asiago cheese, grated

Directions:

Preheat oven to 425 degrees F. Mix the first four ingredients thoroughly. Spread evenly on the bottom of a 12-inch pizza pan or pie pan. Bake 15 minutes or until surface is lightly brown.

Saute onion and garlic in the olive oil. Spread over the crust. Spread on the pizza sauce; add dry herbs if the sauce is bland. Sprinkle on the two kinds of cheese. Return to the oven and bake for 8-10 minutes until the sauce is bubbly and the cheese is melted.

Goat Cheese & Walnut Pizza Recipe

Ingredients:

* 1 pizza crust
* 6 ounces Fresh goat cheese
* 2 tablespoons Walnut or safflower oil
* 1/2 cup Walnuts

Directions:

Crumble the goat cheese and sprinkle it all over the pizza. In a small bowl toss the walnuts with the walnut or safflower oil to coat. Place the walnuts all over the pizza. Bake according to directions.

Goat Cheese Pizza Recipe

Ingredients:

* 1 large Prefabricated pizza shell (I prefer Boboli brand)
* 7 ounces goat cheese, sliced thinly
* 2 cloves garlic minced
* 1 teaspoon dried basil

* olive oil for sprinkling

Directions:

Preheat oven to 450

Spread goat cheese on pizza shell Sprinkle garlic, basil, salt and pepper over cheese Spread out tomatoes and mushrooms Sprinkle with olive oil Let rest for five minutes before.

Chicago-Style Deep-Dish Pizza Recipe

Ingredients:

* 1 package rapid-rise active yeast (1/4 oz.)
* 1 cup warm water, between 105-115°F
* 1 teaspoon sugar

* 1 teaspoon sugar
* 2 1/2 cups flour
* 1/2 cup yellow cornmeal
* 1/4 cup olive oil
* 1 pound shredded mozzarella cheese
* 1 pound cooked Italian sausage, crumbled
* 1 (28 oz.) can diced tomatoes, well drained
* 1 teaspoon dried sweet basil
* 1 teaspoon dried oregano
* 1/2 cup grated Parmesan cheese

Directions:

In the mixing bowl add the warm water, yeast and sugar, stir with a whisk. Add 2 cups of the flour, salt, cornmeal and olive oil. Use the paddle and mix on speed 2 for 2 minutes.

Put on the dough hook and add the remaining flour. Knead on speed 2 until the dough clings to the hook, and then knead on speed 2 for 5 minutes longer. Place the dough in a greased bowl and cover. Let rise for 1 hour.

With oiled fingers press the dough into a deep-dish pizza pan.

Cover the dough with the mozzarella, and then top with the sausage. Place the tomatoes over the sausage. Top with the basil, oregano and Parmesan cheese.

Bake in a 500°F oven for 15 minutes. Reduce the heat to 350°F and bake for 20 minutes, or until the crust is brown

Golden Gate Pizza Recipe

Ingredients:

* 1 (12- to 14-inch size) pizza crust
* 1 cup Cheddar cheese, shredded

* 1/2 pound fresh mozzarella (water packed), 1/4 inch slices
* 1/2 cup prepared pizza sauce
* 1 cup Italian salami, thinly sliced into rounds or strips
* 1 cup pepperoni, thinly sliced into rounds or strips

Directions:

Preheat oven to 425 degrees F.

Spread the pizza sauce on partially baked crust. Sprinkle Cheddar evenly over the sauce. Arrange salami, sausage and pepperoni evenly over Cheddar. Top pizza with mozzarella slices.

Bake about 15 minutes, or until cheese is melted and the crust is crisp and golden.

Ground Beef Pizza Recipe

Ingredients:

* 1 pound Lean ground beef
* 1 teaspoon Salt
* 1/4 teaspoon Pepper
* 1 cup Canned tomatoes; well drained

* 2 tablespoons Parsley; chopped
* 2 tablespoons Onion; finely chopped
* 1/2 cup Low-fat process American
* 2 1/2 teaspoons Italian seasoning
* 1/4 teaspoon Allspice
* Cheese; shredded

Directions:

Combine ground beef, salt and pepper. Pat meat into 9-inch nonstick pie pan. Spread tomatoes over meat. Combine remaining ingredients; sprinkle over tomato-meat mixture. Bake at 350 degrees for 20 minutes. Cut into 6 equal wedges to serve.

Happy Face Pizzas Recipe

Ingredients:

* 6 sticks (1 oz each) Mozzarella String Cheese
* 1/2 cup pizza sauce

* 4 italian bread shells (6 inch)
* Sliced pepperoni or olives

Directions:

Heat: oven to 450 F.

String the string cheese into thin stips. Spread 2 tablespoons of pizza sauce on each shell. Sprinkle 1/2 cup of th cheese on each bread shells Arrange pepperoni or olives on each pizza to create a smiling face.

Bake 10 to 14 minutes or until cheese is melted.

Hawthorne Lane`s Pepperoni Pizza Recipe

Ingredients:

* 2 pc. Pizza dough (see below)

* 1 teaspoon Virgin olive oil
* 2 cups Whole milk mozzarella cheese, grated (loosely packed)
* 1/2 cup Buffalo mozzarella, cubed into 1/2" pieces (about 4 oz.)
* 1 Red bell pepper, roasted, peeled and sliced into 1/4" strips
* 12 Kalamata olives
* 2 tablespoons Grated Parmesan cheese
* 2 ounces Gingrass Family Smoked Pepperoni, sliced very thinly (1/8" or less)
* 2 tablespoons Chopped Italian parsley

Pizza Dough

* 4 cups All purpose flour
* 1 1/2 cup Warm water (about 90 F.)
* 1 teaspoon Salt
* 1 teaspoon Fresh yeast
* 1 1/2 teaspoon Honey
* 1 tablespoon Olive oil

Directions:

Pre-heat the oven to 500 F. and place a baking stone or tile in to heat.
Roll the doughs into roughly 10 " rounds using a pie pin or by pounding and stretching the dough.
Sprinkle a light cutting board or pizza peel with cornmeal or semolina and lay the doughs down on it. Brush the olive oil over the center of the dough then spread the mozzarella cheese evenly over the dough, leaving a half inch rim without cheese.
Arrange the cubed buffalo mozzarella, the olives and the roasted peppers over the cheese. Finally, slide the pizzas into the oven.
Bake for five minutes then remove from the oven and arrange the sliced pepperoni over the cheese and sprinkle the Parmesan over. Return to the over and continue to bake for five more minutes or until the edge of the crust becomes golden brown and the cheese bubbles in the center.
Remove from the oven and place on a cutting board. Sprinkle the chopped Italian parsley over and cut into six or eight pieces. Serve immediately.

Pizza Dough makes doughs for six pizzas
Combine the salt, flour and honey in an electric mixer and mix using the dough hook to distribute evenly.
Add the water and yeast and mix for two minutes on low speed to bring the dough together.
Increase the speed to medium and mix for six minutes, pushing the dough back into the mixing bowl if it creeps up the side.
Add the olive oil and mix until the dough has absorbed to oil and comes back together.
Turn out onto a lightly floured work surface and knead by hand to stiffen.
Form into a ball and allow to rest for 30 minutes under a damp cloth.
Scale into 4-1/2 oz. pieces then form into tight balls by rolling under your hand.

Heart Shaped Pizza Recipe

Ingredients:

* 1 cup water

* 2 tablespoons milk
* 2 teaspoons sugar
* 1 1/4 teaspoon salt
* 1 tablespoon shortening
* 1 tablespoon olive oil
* 1 tablespoon durum semolina (or corn meal)
* 1 cup unbleached all-purpose flour
* 2 cups unbleached bread flour
* 1 1/4 teaspoon yeast

Directions:

Place water, milk, sugar, salt, shortening and olive oil in bowl of food processor and pulse to dissolve sugar and salt.

Add yeast, semolina or corn meal, bread flour and all purpose flour. Process until a soft ball forms. Remove from machine and allow to rest, covered with a towel, about 45 minutes.

OR to make by hand: Use only all-purpose flour. Place water, milk, sugar, salt, shortening and olive oil in bowl and dissolve sugar and salt. Stir in yeast, semolina or corn meal, all purpose flour and knead to form a soft, but not-too sticky dough (8-10 minutes). Allow to rest, covered with a towel about 45 minutes.

Deflate dough very gently before using and allow it to rest 15 minutes more before using in a recipe. You may refrigerate dough in an oiled plastic bag for up to two days.

Shape dough into a heart. Top with your favorite sauce and toppings. Bake in a hot oven 425 - 450°F. for 15 - 20 minutes.

Heart Shaped Valentine Pizza Recipe

Ingredients:

* 1 large Pizza shell; pre-baked
* 1/3 cup Pizza sauce
* 1/3 cup Mozzarella or Jack cheese; grated
* 12 large Shrimp; cooked
* 1 medium Red Bell Pepper
* 3 Pieces artichoke hearts; frozen and thawed, sliced
* Olive oil
* Minced Basil

Directions:

Trim the pizza shell(s) or foccacia bread into heart shape, place on pizza pan or baking sheet. Spread pizza sauce on shell to near edge.

Sprinkle cheese over sauce, not quite to edge of sauce. Place shrimp, in pairs, tails touching, to make hearts, on top of cheese. Do the same with some slices of red bell pepper, using the top, where it curves, for the top of the heart. Put a few slices of artichoke heart here and there. drizzle a little olive oil over top. Sprinkle with minced basil (optional).

Bake at 375^ degrees until cheese melts and pizza is piping hot. Serve hot

Heart-Shaped Mozzarella and Fontina Pizza Recipe

Ingredients:

* 1 (10 oz.) can refrigerated pizza crust
* 4 teaspoons butter, divided
* 1/2 red pepper, thinly sliced
* 1 leek, cut into 1-inch strips
* 1 boneless, skinless chicken breast half, cut into small cubes
* 1/4 cup pesto
* artichoke hearts, coarsely chopped, to taste
* 4 ounces Fontina cheese, shredded
* 1/2 cup mozzarella cheese, shredded
* 1/2 teaspoon dried oregano

Directions:

Preheat oven to 425°F. Unroll refrigerated pizza dough into rectangle or square shape. Create a heart shape template out of paper towels or cardboard. Place template on dough and cut around heart shape using scissors. Place heart-shaped dough on greased cookie sheet and follow instructions on dough can for prebaking pizza crust. Set crust aside.

Saute red pepper and leeks in half of the butter until almost tender. Remove from skillet. Add chicken and other half of the butter to skillet and cook until chicken is done and lightly browned.

Spread pesto over prebaked pizza crust. Top with sautéed leeks, red peppers, and chicken. Add artichoke hearts. Top with cheeses and bake at 425°F. for 7 to 10 minutes. Sprinkle with oregano.

Homemade Pizza Recipe

Ingredients:

Dough

* 1 package Active Dry Yeast
* 1 cup Warm Water (105 to 115 degrees)
* 1 teaspoon Sugar
* 1 teaspoon Salt
* 2 tablespoons Oil
* 2 1/2 cups Flour

Sauce

* 1/2 cup chopped Onion
* 1 (8-oz.) can Tomato Sauce
* 1/4 teaspoon Salt
* 1 1/8 teaspoon bottled Garlic, or more to taste
* 1/8 teaspoon White Pepper

Meat And Vegetable Toppings

* 1 cup sliced Pepperoni
* 1 cup chopped Onions
* 1 cup frozen Birdseye Stir-fried Peppers
* 1 (4oz.) can sliced Mushrooms
* 1 cup sliced Ripe Olives
* 1 pound Sweet or Hot Italian Sausage, removed from casings

Directions:

Dough:

Dissolve yeast in warm water. Stir in remaining dough ingredients. Beat vigorously, about 20 strokes. Cover bowl, allow dough to rest about 15 minutes, or until you have prepared sauce.

Sauce:

Mix sauce ingredients, set aside. Heat Oven to 425 degrees

Divide dough in half. On lightly greased 12" pizza pans sprinkled with a light coating of corn meal, pat each half of dough out into a 10 to 12 inch circle on pizza pans. Divide sauce evenly between to pizza crusts and spread out. Sprinkle each pizza with 1/4 cup shredded Parmesan Cheese. Sprinkle each pizza with 2 tsp. dried Oregano Leaves.

Meat And Vegetable Toppings:

Saute' sausage until almost done, stirring to break up. Add the peppers, onions, mushrooms, olives and pepperoni and continue cooking until sausage is completely done. Dump the skillet full of cooked toppings in a colander to drain. Drain very well.

Sprinkle toppings evenly onto tops of pizzas. Sprinkle 1 cup shredded Mozzarella Cheese on each of the pizzas. Bake 20 to 25 minutes on lower rack of oven at 425 degrees until crust is brown and filling is hot and bubbly.

Homemade Pizza Recipe

Ingredients:

* 1 1/4 ounce active baker's yeast
* 1 teaspoon sugar
* 1 1/4 cup warm water (110-115 degrees)
* 1/4 cup vegetable oil
* 1 teaspoon salt
* 3 1/2 cups all-purpose flour
* 1/2 pound ground beef
* 1 small onion -- chopped
* 15 ounces tomato sauce
* 1 tablespoon dried oregano
* 1 teaspoon dried basil
* 1 medium green pepper -- diced
* 2 cups mozzarella cheese -- shredded

Directions:

In large bowl, dissolve yeast and sugar in water; let stand for 5 min. Add oil and salt. Stir in flour, a cup at a time, to form soft dough. Turn onto floured board; knead until smooth and elastic, about 2-3 min. Place in greased bowl, tuning once to grease top. Cover and let rise in a warm place until doubled, about 45 min.

Meanwhile, brown beef and onion; drain. Punch dough down; divide in half. Press each into a greased 12" pizza pan. Combine the tomato sauce, oregano and basil; spread over each crust. Top with beef mixture, green pepper and cheese. Bake at 400 degrees for 25-30 minutes or until crust is lightly browned.

Hot 'n Sweet Pizza Recipe

Ingredients:

* 1 (10-ounce size) round pre-baked thin crust Italian bread shell
* 1 can (8-ounce size) pizza sauce
* 1 can (8-ounce size) can pineapple tidbits in juice, well-drained
* 1 package (6-ounce size) Canadian bacon slices, quartered
* 2 tablespoons seeded jalapeño chiles (or to taste)
* 3/4 cup shredded cheddar cheese
* 3/4 cup shredded mozzarella cheese

Directions:

Heat oven to 400°F. Place bread shell on large ungreased baking sheet. Spread pizza sauce evenly over shell; top with all remaining ingredients.

Bake for 8 to 10 minutes or until cheese is melted and ingredients are heated through.

To serve, cut into wedges.

Hot Dog Pizza Recipe

Ingredients:

* 2 English muffins, split
* 2 hot dogs, each cut into 12 slices
* 1/4 cup condensed tomato soup
* 1/4 cup shredded cheddar cheese

Directions:

Heat oven to 350. Place muffin halves cut side up on ungreased pan. Top each with 1 tablespoon tomato soup. Arrange 6 hot dog slices on each muffin half, sprinkle with 1 tablespoon shredded cheddar cheese bake for 8-10 minutes our until cheese melts.

Impossible Pizza Recipe

Ingredients:

CRUST

* 2 tablespoons Cheese, parmesan, grated
* 1 cup Milk
* 2 Eggs
* 1/2 cup Bisquick

TOPPINGS

* 1/2 cup Prego
* Sausage; or ground meat
* Onions, chopped
* Bell peppers, chopped
* 2 tablespoons Cheese, parmesan, grated
* 3/4 cup Cheese, mozzarella, shredded

Directions:

Heat oven to 425. Grease a pie plate. Sprinkle onion and Parmesan cheese in pie plate. Beat milk, eggs, and bisquick 15 seconds in blender on high. Pour into pie plate. Bake 20 minutes.

Spread pizza sauce over top. Top with remaining ingredients. Bake 10-15 minutes, until cheese is light brown.

Cool 15 minutes.

Individual Pesto Pizzas With Mushrooms And Olives Recipe

Ingredients:

* 1/4 cup prepared pesto
* 8 Baked Individual Pizza Crusts
* 8 large Spinach leaves, trimmed
* 1/2 cup pizza sauce
* 1/2 cup Nonfat mozzarella cheese, shredded
* 6 small Mushrooms, thinly sliced
* 5 Black olives, thinly sliced
* 1 tablespoon Parmesan cheese, freshly grated

Directions:

Preheat the oven to 400F.

Spray 1/2 tablespoon of the pesto on each of the pizza crusts. Lay a spinach leaf on top and cover with 1 tablespoon of the pizza sauce. Over the sauce, scatter 1 tablespoon of mozzarella cheese, then equal amounts of the sliced mushrooms and olives. Finish with a light sprinkling of the Parmesan cheese.

Place the pizzas on a cookie sheet and bake for 10 minutes.

Kid Sized Pizzas Recipe

Ingredients:

* 4 English muffins, split
* 3/4 cup pizza sauce
* 1/4 pound Canadian Bacon;
* 6 large mushrooms, sliced
* 4 large black olives, sliced
* 1 small onion, sliced
* 1/2 medium green pepper, sliced
* 1/4 pound mozzarella cheese, shredded
* 1/3 cup parmesan cheese, grated

Directions:

On each muffin half, spread 2 tablespoons pizza sauce. Top each with one-eighth of the Canadian bacon, mushrooms, olives, onion and green pepper.

Sprinkle each with mozzarella and parmesan cheese, dividing equally. Place on nonstick baking sheet. Bake at 350F for 10 to 15 minutes or until cheese melts and begins to brown. Serve hot.

Kid Sized Southwest Pizza Recipe

Ingredients:

* 6 pita bread rounds
* 16 ounces can refried beans
* 4 ounces chopped green chilies drained
* 1/2 cup diced tomato
* 3/4 cup shredded cheese
* 1 1/2 cup shredded iceberg lettuce
* 6 tablespoons sour cream

Directions:

Preheat oven to 400F degrees. Place pita rounds on a large greased baking sheet. Bake 8 minutes or until crisp, turning after 4 minutes. Let cool slightly. Combine beans and chilies mixing well. Spread about 1/3 cup bean mixture over each pita round. Divide tomato evenly among pizzas.

Sprinkle with cheese. Bake 8 minutes longer or until mixture is hot and cheese melts. Remove from the oven. Top each pizza with 1/4 cup lettuce and 1 tablespoon sour cream.

Leek Tomato Goat Cheese Pizza Recipe

Ingredients:

* 1 1/2 tablespoon Butter
* 2 med. leeks, thinly sliced
* 1 tablespoon fresh parsley, minced
* 3/4 cup tomato, chopped
* 3 ounces Montrachet or Feta, crumbled
* 2 tablespoons olive oil

Directions:

Melt butter in large skillet over medium-low heat. Add leeks; saute until tender, about 10 minutes. Season with salt and pepper. Stir in parsley. Cool. Spread leek topping evenly over pizza

shell; sprinkle tomatoes over. Top with cheese. Drizzle 1 tablespoon oil over. Bake about 10 minutes at 450 F. Remove from oven and brush crust with olive oil.

Little English Muffin Pizzas Recipe

Ingredients:

* 4 English Muffins
* 1 package sliced pepperoni
* 1 package shredded Mozzrella Cheese
* 1 jar Pizza Quick Sauce

Directions:

Split English Muffins. Toast lightly to brown. Spread each half with the Pizza Quick Sauce. Place Pepperoni on each muffin. Top with lots of Mozzrella Cheese. Bake 350 in oven until the cheese is melted and bubbly.

Low Carb Pizza Recipe

Ingredients:

* 1/2 pound ground beef
* 1/2 pound sausage
* 1/2 pound bacon
* 2 (8 oz) packages of cheese (mozzarella, pizza cheese, etc)
* 1 package of pepperoni
* 1 cup of pizza sauce

Directions:

Brown the ground beef with the sausage. Drain. Mix in 1 package of cheese. Spread on the bottom of a cookie sheet. Pour the sauce over the "crust". Top the sauce with 1/2 of the 2nd package of cheese. Cook the bacon; drain and crumble. Add the bacon and pepperoni. Add more cheese. Cook at 350 until brown (30 minutes approximately).

Make-Ahead French Bread Pizza Recipe

Ingredients:

* 1 loaf french bread
* 3 cups Spaghetti Sauce
* 1/4 cup Parmesan cheese
* 1 cup mozzarella cheese -- grated
* 3 ounces pepperoni slices

Directions:

This recipe is assembled the day it's served. Put sauce in a 3-cup container, cheeses in 2-1 quart bags, pepperoni in 1-quart bag; wrap bread in heavy foil. Freeze.

To Serve: Thaw French bread, sauce, grated cheeses and pepperoni. Slice loaf of French bread in half lengthwise. Layer sauce. Parmesan cheese, pepperoni and mozzarella cheese on each half. Set oven to broil and/or 550 degrees F. Place bread on baking sheet, and put in the oven. Broil until mozzarella is melted. Cut into serving size pieces.

Mediterranean Pita Pizza Recipe

Ingredients:

* 2 tablespoons vegetable oil
* 1 medium onion, finely minced

* 1/2 green bell pepper, small dice
* 1 pound ground lamb (or turkey or chicken)
* 1 teaspoon cumin
* 1 teaspoon coriander
* 4 sprigs fresh oregano
* OR
* 1/2 teaspoon dried oregano
* Salt and pepper
* 2 tablespoons tomato paste
* Water (optional)
* 4 large fresh pita
* 1/4 cup grated Parmesan
* 4 ounces feta cheese, crumbled
* 2 Roma tomatoes, seeds removed, small dice
* 1/4 cup kalamata olives, roughly chopped
* Olive oil (optional)
* Fresh torn basil (optional)

Directions:

Preheat oven to 500F. (Note: If pita is fairly sturdy, place assembled pizzas directly on rack. If not, preheat a baking sheet with the oven.)

In a large saute pan, preheat oil and pan over medium flame. Add onions and peppers and sweet for about five minutes to soften.

Add ground meat and more oil if necessary to prevent sticking. As meat browns, break up with a wooden spoon to combine with veg and brown evenly.

Once meat is mostly broken up and still browning, add cumin, coriander, oregano and a healthy dash of salt and pepper. Continue to saute for 1-2 minutes to bring out the aromas in the seasoning.

Add tomato paste and a splash of water if the mixture is very dry (this will often depend on how lean your meat is), reduce heat to medium low and simmer for 3-4 minutes to finish cooking.

Meanwhile you should have prepped the toppings.

To assemble the pizzas, start by even sprinkling each with a tablespoon of Parmesan, this will help the toppings to stick in the oven. Evenly divide meat mixture amongst the four pies. Top with feta, chopped tomato and olives.

Place in the oven for about 10 minutes, until cheese has slightly melted and the bread has gotten sufficiently brown and crisp.

To serve, drizzle with olive oil and a sprinkling of some hand-torn fresh basil.

Mexican Salmon Pizza Recipe

Ingredients:

* Nonstick cooking spray
* 2 small purchased baked pizza crusts (about 7 inches in diameter)

* 1/2 cup bottled salsa or picante sauce
* 1/2 cup coarsely crushed tostadas
* 1/2 cup cooked, flaked salmon
* 1/4 cup chopped red onion (optional)
* 1 cup shredded Mexican seasoned cheese** or Monterey Jack cheese

Directions:

A packaged combination of Cheddar, Colby and Monterey Jack cheeses with Mexican seasonings.

Heat oven to 450°F. Spray top surface of each pizza crust with nonstick spray and place on a baking sheet. Spread half of salsa on each crust. Top each crust with crushed tostadas, salmon, onions and cheese. Bake until cheese is bubbly and lightly browned, 8-10 minutes.
Recipe URL:

Microwave Mini Pizzas Recipe

Ingredients:

* 1 (6 count) pkg. English muffins
* 1 small jar pizza sauce (any flavor)
* 8 ounces pkg. shredded Mozzarella cheese
* 48 slices pepperoni (optional)

Directions:

Pour sauce onto open-face muffins. Place 4 slices of pepperoni on each muffin. Top each muffin with a generous amount of cheese.

Bake in microwave for 2 minutes or until cheese is melted.

Mini Pizzas Recipe

Ingredients:

Pizza Dough

* 1 1/2 cup warm water (110F)
* 1 1/2 tablespoon active dry yeast
* 3/4 teaspoon salt
* 1 tablespoon olive oil
* 4 cups flour

Toppings

* tomato paste
* grated mozzarella cheese
* sliced pepperoni
* ham
* salami
* onions
* pineapple
* mushrooms
* whatever

Directions:

Pizza Dough:

Dissolve yeast in warm water and let stand 5 minutes. Add the rest of ingredients and mix well.

Knead for 7-8 minutes and place in greased bowl. Let rise for 1 1/2 hours. When ready, shape into mini pizzas (about 4-5-inch round).

Freeze on cookie sheet.

When ready to serve, take out of freezer and place on baking sheet that has been lightly oiled & sprinkled with cornmeal. Let thaw.

Toppings:

Sprinkle a little mozzarella on each pizza, spead with tomato paste, add whatever toppings and top with mozzarella.

Bake at 400F for 15-20 minutes.

Mushroom Turkey And Swiss Cheese Pizza Recipe

Ingredients:

* 4 White mushrooms
* 2 teaspoons Olive oil
* 1 small Pizza shell (6" round)
* 3 slices Turkey or ham (thin slices)
* 1 medium Tomato, thinly sliced
* Coarsely ground black pepper to taste
* 2 teaspoons Chopped parsley or basil
* 3 slices Swiss cheese (thin slices)

Directions:

If you like a Southwestern taste to your pizza, substitute slices of smoked chicken breast and Monterey Jack cheese, then sprinkle with chopped cilantro. Or create a great Italian taste with prociutto and mozzarella.

Preheat oven to 450F.

Wipe mushrooms clean and trim stems; slice.

Heat oil in a small skillet. Add mushroom slices and cook over high heat for 2 minutes, shaking skillet. Reserve.

Cover pizza shell with turkey slices. Top with slices mushrooms and tomato. Sprinkle with pepper to taste and 1 1/2 teaspoons parsley. Top with cheese.

Bake 8-10 minutes, or until cheese is golden and bubbly. Garnish with remaining parsley. Serve immediately.

Parsley Pesto And Feta Phyllo Pizza Recipe

Ingredients:

PESTO

* 3 cups fresh parsley leaves -- packed, rinsed and spun dry
* 2 cloves garlic cloves -- chopped
* 1/3 cup parmesan cheese -- freshly grated
* 1/3 cup pine nuts -- toasted until golden and cooled
* 1/3 cup olive oil
* 6 tablespoons unsalted butter, melted and kept warm
* 10 sheets phyllo stacked between sheets of wax paper and covered with a kitchen towel
* 9 tablespoons parmesan cheese -- freshly grated
* 3/4 cup crumbled feta cheese

Directions:

Preheat the oven to 400°F.

Make pesto: In a food processor blend well all pesto ingredients. Pesto may be made 3 days ahead and chilled, surface covered with plastic wrap.

Lightly brush a large baking sheet with some butter and put 1 sheet phyllo on butter. Lightly brush phyllo with some remaining butter and sprinkle with 1 tablespoon Parmesan.

Put another sheet phyllo over cheese, pressing firmly so that it adheres to bottom layer. Butter, sprinkle with cheese, and layer remaining phyllo in same manner, ending with a sheet of phyllo.

Lightly brush top sheet with remaining butter. Fold in all sides 1/4 inch, pressing to top sheet, and fold up a 1/4-inch border, crimping corners.

Spread pesto and phyllo crust and sprinkle with feta.

Bake pizza in middle of oven until crust is golden, about 15 minutes.

Peking Duck Pizza Recipe

Ingredients:

* 1 pound boneless duck breast -- skin on
* 2 tablespoons hoisin sauce
* 10 small won-ton wrappers -- cut 1/2 inch strips
* 1 cup olive oil -- for frying
* 2 pizza crusts (9 inch size)
* cornmeal (to dust pan)
* 1/4 cup hoisin sauce
* 1 1/2 cup mozzarella cheese -- shredded
* 8 scallions -- white part only, slivered
* 2 cups mushrooms (white, oyster & shitake)

Directions:

Bake duck which has been coated with hoisin sauce and chill. Cut into 1/8 inch slices. Fry won ton strips in hot olive oil (375 degrees) until brown and crisp. Drain and set aside. Sauté mushrooms in one tablespoon olive oil and set aside. Make or use purchased pizza dough (two 9 inch rounds).

Spread 1 to 2 teaspoons of hoisin sauce over the dough. Cover with the mozzarella, slivered green onions and sliced duck. Spread the sautéed mushrooms over duck.

Bake (preferably on a pizza stone) at 500 degrees for 9 to 10 minutes or until cheese is bubbly. Slice the pizza and then top with the won tons and drizzle on more hoisin sauce in a spider web pattern.

Peperonata and Sausage Pizza Recipe

Ingredients:

* Cornmeal for dusting
* 12 ounces Whole-Wheat Pizza Dough or other prepared dough
* 1 link Italian turkey sausage, casing removed

Peperonata

* 3 teaspoons extra-virgin olive oil, divided
* 1 cup slivered onion
* 1 cup thinly sliced red bell pepper
* 2 cloves garlic, minced
* 1/8 teaspoon crushed red pepper
* 3/4 cup diced tomato
* 2 teaspoons red-wine vinegar
* 1/8 teaspoon salt
* Freshly ground pepper to taste
* 1 cup grated part-skim mozzarella cheese
* 1/4 cup freshly grated Parmesan cheese

Directions:

Place a pizza stone or inverted baking sheet on the lowest oven rack preheat oven to 500°F or highest setting.

Coat a 12 1/2-inch pizza pan with cooking spray and dust with cornmeal. Cook sausage in a small nonstick skillet over medium heat, turning from time to time, until browned and cooked through, 10 to 12 minutes. Drain and cut into 1/4-inch-thick slices.

Meanwhile, prepare peperonata: Heat 2 teaspoons oil in a large nonstick skillet over medium heat. Add onion and bell pepper; cook, stirring often, until softened, 4 to 6 minutes. Add garlic and crushed red pepper; cook, stirring, for 1 minute. Add tomato and cook for 3 minutes. Remove from the heat and stir in vinegar, salt and pepper. Transfer to a plate and let cool. On a lightly floured surface, roll the dough into a 13-inch circle.

Transfer to the prepared pan. Turn edges under to make a slight rim. Brush the rim with the remaining 1 teaspoon oil.

Sprinkle mozzarella over the crust, leaving a 1/2-inch border. Top with the peperonata and sausage. Sprinkle with Parmesan. Place the pizza pan on the heated pizza stone (or baking sheet) and bake the pizza until the bottom is crispand golden, 10 to 14 minutes. Serve immediately.

Philly Cheese Steak Crescent Pizza Recipe

Ingredients:

* 1 can (8-oz. size) refrigerated crescent rolls
* 8 ounces thinly sliced cooked deli roast beef
* 1 tablespoon purchased Italian salad dressing
* 1 1/2 cup shredded mozzarella cheese
* 2 tablespoons olive or vegetable oil
* 1 cup coarsely chopped green bell pepper
* 1 cup coarsely chopped onions
* 1/2 teaspoon beef-flavor instant bouillon

Directions:

Heat oven to 375 F. Unroll dough in ungreased 13x9-inch pan. Press over bottom and 1/2 inch up sides. Firmly press perforations to seal.

Wrap beef tightly in foil. Place crescent dough and beef in oven.

Bake at 375 F. for 10 minutes or until crust is light golden brown.

Arrange warm beef over partially baked crust. Brush with salad dressing.

Sprinkle with cheese. Return to oven; bake an additional 8 to 10 minutes or until edges of crust are golden brown and cheese is melted.

Meanwhile, heat oil in medium skillet over medium heat until hot. Add bell pepper, onions and bouillon; cook and stir 3 to 5 minutes or until tender, stirring frequently. Spoon cooked vegetables over melted cheese.

Pita Pesto Pizzas Recipe

Ingredients:

* 2 cloves garlic
* 1/2 cup lightly packed parsley
* 4 cups torn spinach
* 1/2 cup grated parmesan
* 1 1/2 tablespoon dried whole basil
* 1 tablespoon lemon juice
* 2 (6 inch size) whole wheat pitas
* 1 cup chopped red bell pepper
* 1/2 cup shredded part-skim mozzarella cheese

Directions:

Position knife blade in processor. Drop garlic & parsley through Food chute with processor running; process 15 seconds or until minced. Add spinach, parmesan, basil & lemon juice; process 30 seconds. Scrape bowl with rubber spatula & process an additional 30 seconds or until smooth.

Split pita breads into 4 rounds, spread 2 Tbsp. Spinach Mixture over interior of each pita round. Top with bell pepper & Cheese. Bake at 450 for 5 min. Or until cheese melts. Serve warm.

Pita Pizza Recipe

Ingredients:

* 1 ounce lowfat mozzarella cheese -- shredded
* 1 pita bread
* sun-dried tomato halves -- rehydrated with water and chopped
* 1 marinated artichoke heart -- rinsed and drained
* chopped or sliced fresh basil
* red pepper -- hot or mild, fresh or roasted

Directions:

Shred low-fat mozzarella onto pita round, add sun-dried tomatoes, marinated artichoke heart, snips of fresh basil and a bottled red pepper or, thinly slice a fresh red pepper. Broil until hot and bubbly.

Pita Pizza For One Recipe

Ingredients:

* 3 ounces lean ground beef
* 2 tablespoons chopped green pepper
* 2 tablespoons canned chopped mushrooms
* 2 tablespoons pizza sauce
* 1/8 teaspoon dried oregano, crushed
* 1 large pita bread round, split horizontally
* Crushed red pepper (optional)
* 1 tablespoon shredded mozzarella cheese

Directions:

In a small skillet, cook the ground beef and green pepper till meat is brown and green pepper is tender. Drain off fat. Stir mushrooms, pizza sauce, and oregano into skillet. Cook and stir about 1 minute or till meat mixture is heated through.

Spread meat mixture over one pita bread half. (Store remaining pita bread half for another use.) Sprinkle with crushed red pepper, if desired. Top with shredded cheese. Place pita bread on a baking sheet. Broil 3 to 4 inches from heat about 2 minutes or till cheese melts.

Pizza Recipe

Ingredients:

Pizza Crust

* 5 1/2 cups all-purpose flour, as needed
* 2 cups warm water (110F - 115F)
* 1/4 cup olive oil
* 2 packages yeast
* 2 teaspoons of salt
* yellow cornmeal

SAUCE

* 29 ounces whole peeled tomatoes, undrained
* 2 tablespoons olive oil
* 2 medium onion, chopped
* 2 clove garlic, minced
* 4 tablespoons tomato paste
* 2 teaspoons crushed, dried oregano leaves
* 2 teaspoons crushed dried basil leaves
* 1 teaspoon sugar
* 1 teaspoon salt

Directions:

For crust, proof yeast with slat in warm water. Mix yeast, water and olive oil, stir in flour 1 cup at a time. Turn out onto floured surface, knead until smooth, 5 to 7 minute, adding flour as necessary. Dough will be soft. Place in oiled bowl, turning to coat all sides, cover with plastic wrap and let rise in warm place until doubled. Punch down and let rest 15 mins. Divide in half an, press out into two 12 inch round pizza pans or 10x15x1 pans or 1 of each. sprinkled with yellow cornmeal(prevents crust from sticking).

For sauce, finely chop tomatoes in can with knife, reserving juice. Heat olive oil in medium saucepan over medium heat. Add onion, cook 5 minutes or until soft. Add garlic, cook 30 sec. More Add tomatoes with liquid, tomato paste, oregano, basil, 1/2-teaspoon sugar, 1/2-teaspoon

salt and black pepper. Bring to boil over high heat. Reduce heat to medium-low. Simmer, uncovered 10-15 minutes until thickened. Stirring occasionally.

Pizza Recipe

Ingredients:

* 2 pounds ground beef browned and drained
* 2 pounds grated Mozzarella cheese
* 1 onion, chopped
* 1 package (whole) pepperoni, sliced
* 1 box rigatoni noodles, cooked
* 2 cans cream of mushroom soup
* 2 (4 oz.) cans mushrooms
* 1 can black olives
* 2 cans pizza sauce

Directions:

Alternate layers in crock pot as follows: hamburger, noodles, cheese, soup, mushrooms and olives, onions, sauce and pepperoni. Heat on low in crock pot for 4 hours.

Pizza Arizona Recipe

Ingredients:

* 2 teaspoons yellow cornmeal
* 1 (10-ounce) tube refrigerated pizza dough
* 1 1/2 cup purchased chipotle salsa
* 2 tablespoons olive oil
* 1 1/2 teaspoon chili powder
* 1 1/2 cup shredded Mexican-style four-cheese mix or pizza cheese
* 1/4 cup chopped fresh cilantro

Directions:

Position rack in bottom third of oven and preheat to 400 F. Sprinkle cornmeal on baking sheet. Unroll dough onto sheet, forming 10x15-inch rectangle.

Mix salsa, oil, and chili powder in small bowl. Toss cheese and cilantro in medium bowl. Spoon salsa mixture over dough, leaving 1/2-inch border. Sprinkle with cheese mixture. Bake pizza until crust is golden brown and cheese is melted and bubbling, about 15 minutes. Cut into squares and serve.

Pizza for Easybake Oven Recipe

Ingredients:

* 2 tablespoons All-purpose flour
* 1/8 teaspoon Baking powder
* 1 dash Salt
* 1 teaspoon Margarine
* 2 1/4 teaspoons Milk
* 1 tablespoon Pizza sauce
* 1 1/2 tablespoon Shredded mozzarella cheese

Directions:

Stir together flour, baking powder, salt and margarine until dough looks like medium-sized crumbs. Slowly add milk while stirring.

Shape dough into a ball and place into a greased pan. Use your fingers to pat the dough evenly over the bottom of the pan, then up the sides. Pour the sauce evenly over the dough, then sprinkle with the cheese. Bake 20 mins. Remove.

Pizza Hut Original Pan Pizza Recipe

Ingredients:

* 1 1/3 cup Warm water (105F)
* 1/4 cup Non-fat dry milk
* 1/2 teaspoon Salt
* 4 cups Flour
* 1 tablespoon Sugar
* 1 pk. Dry yeast
* 2 tablespoons Vegetable oil (for dough)
* 9 ounces Vegetable oil (3 oz. per pan)
* Butter flavored Pam

Sauce

* 1 (8 Ounce) Can Tomato Sauce
* 1 teaspoon Dry Oregano
* 1/2 teaspoon Marjoram
* 1/2 teaspoon Dry Basil
* 1/2 teaspoon Garlic salt

Directions:

Put yeast, sugar, salt, and dry milk in a large (2 qt.) bowl. Add water and stir to mix well. Allow to sit for two minutes. Add oil and stir again. Add flour and stir until dough forms and flour is absorbed. Turn out on to a flat surface and knead for about 10 minutes. Divide dough into three balls. In three 9" cake pans, put 3 Oz. of oil in each making sure it is spread evenly. Using a rolling pin, roll out each dough ball to about a 9" circle. Place in cake pans. Spray the outer edge of dough with Pam. Cover with a plate. Place in warm area and allow to rise for 1 to 1 1/2 hours.

Sauce:

Combine ingredients and let sit for 1 hour.

For Each Nine Inch Pizza: 1. Preheat oven to 475F 2. Spoon 1/3 cup sauce on dough and spread to within 1" of edge. 3. Distribute 1 1/2 Oz. shredded mozzarella cheese on sauce. 4. Place toppings of your choice in this order: Pepperoni or Ham Vegetables Meats (cooked ground sausage or beef) 5. Top with 3 Oz. mozzarella cheese 6. Cook until cheese is bubbling and outer crust is brown.

Pizza Pesto Verde Recipe

Ingredients:

* 1 (12- or 14-inch size) pizza crust
* 2 cups mozzarella, shredded
* 1 cup feta, crumbled
* 1 cup prepared pesto sauce
* 1 cup spinach, chopped
* 1 cup canned tomatoes, diced and drained

Directions:

Preheat oven to 425 degrees F.

Spread pesto sauce on partially baked crust and top with chopped spinach.

Sprinkle mozzarella evenly over sauce, then top with tomatoes and feta.

Bake about 15 minutes, or until the mozzarella is melted and the crust is crisp and golden.

Chicken Pesto: For a heartier version, replace the spinach with 1 cup cooked chicken (shredded or cubed). Continue with cheeses and tomatoes.

Chicken Mushroom Pesto: Mushrooms make it even heartier. Replace the spinach with 1 cup cooked chicken (shredded or cubed) and 1 cup canned mushrooms (sliced and drained). Continue with cheeses and tomatoes.

Pizza Rice Cakes Recipe

Ingredients:

* 4 Rice cakes
* 1/3 cup Pizza sauce
* 1/4 cup Sliced ripe olives
* 1/4 cup Diced green pepper
* 1/4 cup Sliced mushrooms
* 1/3 cup Shredded mozzarella cheese

Directions:

Place rice cakes on baking sheet. Spread pizza auce evenly on each rice cake; top with remaining ingredients. Bake at 400F degrees for 10 minutes.

Pizza Rustica Recipe

Ingredients:

* 1 loaf frozen or fresh bread dough
* 1/3 cup grated parmesan cheese
* 1 clove garlic, chopped
* 1 tablespoon olive oil
* 1 package (9oz size) chopped fresh spinach
* 2 medium tomatoes; peeled, seeded, & chopped
* 1 tablespoon basil
* 1/8 teaspoon sage
* 4 ounces shredded provolone
* 4 ounces thinly sliced Proscuitto
* 1 cup shredded mozzarella
* 1 egg white
* 1 tablespoon water

Directions:

Let dough rise, when done, work parmesan into the dough.

In a medium skillet sauté garlic in olive oil for 30 seconds. Add spinach stir one minute, sauté only until spinach wilts, add sage, set aside.

Stir together tomato, and basil, set aside. Pat 1/2 the dough into a pie pan and layer (in this order) the following ingredients, leaving a 1 inch border: 1 cup of the mozzarella, sautéed spinach, all the provolone, tomato and basil mixture, the meat, and the remaining mozzarella.

Roll out remaining dough and place it on top of the pie and seal edges together. Set aside and let rise for 1 hour.

Preheat oven to 375F. Brush egg and water mixture on top. Bake for 40 minutes or until pie turns slightly brown.

You may need to place aluminum foil over the pie for the last 10 minutes to prevent over browning.

Pizza Santa Fe Style Recipe

Ingredients:

* 1 (12-inch) pizza crust, ready to bake

Sauce

* 1 1/2 cup lightly packed cilantro leaves
* 1/2 cup lightly packed parsley leaves
* 2 cloves garlic
* 1 jalapeno chile, halved, seeded
* 1 scallion, cut in pieces
* 1 tablespoon lemon juice
* 1/2 cup olive oil
* salt and freshly ground pepper to taste

Topping

* 2 Anaheim or mild green chiles, roasted, peeled, seeded, cut into strips
* 5 tomatillos (or substitute green tomatoes), husked, rinsed, sliced
* 4 small plum tomatoes, sliced and drained on paper towels
* 1 small red onion, thinly sliced
* salt and freshly ground pepper

* 1 tablespoon chopped fresh oregano or 1/2 teaspoon dried
* 2 cups grated jack cheese

Directions:

Combine all sauce ingredients except salt and pepper in a food processor or blender. Puree until smooth. Add salt and pepper to taste. Preheat oven to 450 F. Place pizza crust on a large baking sheet. Brush the shell with the sauce. Arrange strips of chiles, radiating out from the center. Arrange slices of tomatillos, tomatoes, and red onions in between. Sprinkle with salt and pepper and oregano. Top with grated cheese and bake for 5 to 10 minutes, until edges are crisp, and serve hot.

Pizza With Fontina Artichoke Hearts And Red Onion Recipe

Ingredients:

* 1 pound Frozen white bread dough; thawed according to package directions
* 2 tablespoons Olive oil; divided
* 2 tablespoons Wheat bran or cornmeal
* 1 clove garlic; chopped finely
* 1/2 medium Red onion; thinly sliced
* 1 package (9 oz. size) frozen artichokes; thawed
* Salt
* Freshly ground black pepper
* 1 cup shredded Fontina cheese

Directions:

Drain and slice artichoke hearts. Preheat oven to 450F. On lightly oiled baking sheet, press chilled dough into 9 x 12 inch rectangle, crimp edges to form a rim. Brush with half the oil. Evenly sprinkle with bran or cornmeal; press lightly into dough. Sprinkle with garlic. Arrange onion in 1 layer over dough; top with artichoke hearts. Drizzle with remaining oil.

Lightly season with salt and pepper. Evenly sprinkle with cheese. Do not let dough rise. The pizza may be held briefly in the refrigerator before baking. Bake 15 minutes or until crust is golden brown.

Pizza With Pork and Peppers Recipe

Ingredients:

* 1/2 teaspoon oregano
* 1/2 teaspoon salt
* 1/2 teaspoon garlic powder
* 1/8 teaspoon pepper
* 1 (1-pound) pork tenderloin, cut in 1/4-by-3-inch strips
* 1 cup thinly sliced onion
* 1 tablespoon olive oil
* 1 red bell pepper, cut in thin strips
* 1 green bell pepper, cut in thin strips
* 1 Boboli pizza crust
* 1 cup bottled tomato pasta sauce
* 1 cup shredded reduced-fat mozzarella

Directions:

Preheat oven to 450 degrees. Combine the oregano, salt, garlic powder and pepper in a bowl. Add pork strips and toss until the seasonings adhere to the meat. Add the onions and toss. Heat the oil in a large nonstick skillet. Add the pork and onions and cook, stirring, 3 to 4 minutes, until the onions are slightly softened. Add the peppers to the pan and cook, stirring frequently, another 3

to 4 minutes, or until the pork is barely pink. Place the pizza crust on a cookie sheet. Spread the tomato sauce over the crust, leaving a 1-inch border around the edges. Place the cooked pork and peppers over the sauce and top with the shredded cheese. Bake for 10 minutes, or until the cheese is melted and the crust warmed through.

Pizza With White Beans Prosciutto And Rosemary Recipe

Ingredients:

* Cornmeal for dusting
* 12 ounces Whole-Wheat Pizza Dough or other prepared dough
* 1 cup canned cannellini beans, rinsed
* 1 tablespoon extra-virgin olive oil PLUS"PLUS" means this ingredient in addition to the one on the next line, often with divided uses
* 1 teaspoon extra-virgin olive oil
* 1 tablespoon chopped fresh rosemary
* 1 clove garlic, minced
* 1/4 teaspoon crushed red pepper
* 2/3 cup prepared marinara sauce or Basic Tomato Sauce
* 1/2 cup freshly grated Parmesan cheese, divided
* 2 ounces thinly sliced lean prosciutto, diced
* 1/2 cup diced red onion
* Freshly ground pepper to taste
* 1 1/2 cup lightly packed arugula leaves, torn

Directions:

Place a pizza stone or inverted baking sheet on the lowest oven rack preheat oven to 500°F or highest setting.

Coat a 12 1/2-inch pizza pan with cooking spray and dust with cornmeal. Combine beans, 1 tablespoon oil, rosemary, garlic and crushed red pepper in a medium bowl; toss to coat.

On a lightly floured surface, roll the dough into a 13-inch circle. Transfer to the prepared pan. Turn edges under to make a slight rim. Brush the rim with the remaining 1 teaspoon oil.

Spread sauce over the crust, leaving a 1/2-inch border. Sprinkle with 1/4 cup Parmesan. Spread the bean mixture on top. Sprinkle with prosciutto and onion. Top with the remaining 1/4 cup Parmesan. Grind pepper over the top.

Place the pizza pan on the heated pizza stone (or baking sheet) and bake the pizza until the bottom is crisp and golden, 10 to 14 minutes. Scatter arugula over the pizza and serve immediately.

Polenta Pizzarina Recipe

Ingredients:

* 2 quarts water
* 2 cups polenta *
* 16 ounces soy mozzarella cheese *
* 1/2 teaspoon dried chili pepper flakes
* 1/2 cup vegetarian pizza sauce
* 2 large, not-quite-ripe tomatoes, rinsed
* 1 large green pepper, rinsed and de-seeded
* 12 ounces box mushrooms, wiped clean
* 1 tablespoon Italian or pizza seasoning
* non-fat cooking spray

Directions:

Preheat oven to 350F. Put water in a large pot or Dutch oven and bring to a boil over high heat. Meanwhile grate the soy cheese and set aside. When water is boiling, slowly pour in the polenta while stirring at the same time. Reduce heat to medium-low and continue stirring the polenta

every few minutes to avoid lumps and prevent schorching. You may want to partially cover the pot with a lid as the polenta tends to start spitting as it thickens.

It should take about 20 minutes for the polenta to become as thick as porridge. In the meantime, finely chop the green pepper and slice the mushrooms and tomatoes. Heat some non-fat cooking spray in a frying pan, add peppers and mushrooms and saute a few minutes over medium heat until the juices have been released. Drain off excess juice.

When the polenta has thickened, turn off heat and stir in half of the grated soy mozzarella and all of the dried pepper flakes. Transfer the polenta to a 10" by 15" rectangular glass or stainless steel oven pan and spread out evenly. Let cool for 15 minutes while you take a break. When the polenta has sufficiently cooled, spread the pizza sauce evenly over the top, followed by the tomato slices, green peppers and mushrooms. Sprinkle remainder of the soy mozzarella on top of the vegetables, followed by the Italian seasoning. Place dish in oven on lower rack and bake 15-20 minutes until heated through and cheese has melted.

Pop-Up Pizza Casserole Recipe

Ingredients:

* 1 1/2 pound Hamburger
* 1 cup Onion; chopped
* 1 cup Green pepper; chopped
* 1 clove Garlic
* 1/2 teaspoon Oregano
* 1 dash Salt
* 1/2 cup Water
* 1/8 teaspoon Hot pepper sauce
* 1 package Spaghetti sauce mix (1.5oz)
* 1 cup Milk
* 1 cup Flour
* 1 tablespoon Oil
* 2 Eggs
* 1/2 teaspoon Salt

* 7 ounces Monterey Jack or Mozzarella cheese slices
* 1/2 cup Parmesan cheese; grated

Directions:

Pre-heat oven to 400 f. In large skillet, brown hamburger and drain. Stir in onion, green pepper, garlic, oregano, salt, water, hot pepper sauce, tomato sauce and sauce mix; simmer about 10 min stirring occasionally. In a bowl, combine milk, oil and eggs; beat 1 min on medium speed. Add flour and salt; beat 2 min or until smooth. Pour hot meat mixture into 13x9 pan; top with cheese slices. Pour batter over cheese, covering filling completely; sprinkle with Parmesan cheese. Bake at 400 f for 25-30 min or until puffed and golden.

Potato Pizza Bake Recipe

Ingredients:

* 1 pound ground beef
* 4 cups thinly sliced potatoes
* 1 med. onion (sliced thin)
* 1 can Cheddar cheese soup
* 1 soup can milk
* 1 (15 oz.) can tomato sauce
* Salt and pepper to taste
* 1/2 teaspoon oregano
* 1/2 teaspoon sugar
* 1 tablespoon butter
* 6 ounces sliced mozzarella cheese

* 1/2 cup Parmesan cheese

Directions:

Preheat oven to 375 F. Cook ground beef in skillet until it loses redness.

Place potatoes and onions in buttered 9x13" pan. Add meat to mixture. Mix cheese soup and milk until smooth and add to meat and potatoes; mix together. Combine tomato sauce, salt, pepper, oregano and sugar. Pour sauce over the top, but do not mix. Dot with butter. Cover pan with foil. Bake at 375 F for 1 hour. Remove cover and arrange sliced cheese on top. Sprinkle with Parmesan. Return to oven, uncovered, for about 15 minutes or until cheese bubbles.

Prosciutto Tomato Pizza Recipe

Ingredients:

* 1 can Tomato sauce; (8 ounce size)
* 1 teaspoon Italian seasoning
* 1 clove Garlic; finely chopped
* 3 cups Shredded mozzarella or Fontina Cheese
* 1 small Onion; thinly sliced and Separated into rings
* 1/4 cup Grated Parmesan cheese
* 2 tablespoons Chopped fresh basil leaves
* 1/2 pound Prosciutto
* 2 large Plum tomatoes

CRUST

* 1 package Active dry yeast
* 1 cup Warm water (105 to 115 degrees)
* 2 1/2 cups All-purpose flour
* 2 tablespoons Olive or vegetable oil
* 1 teaspoon Sugar
* 1 teaspoon Salt

Directions:

Place oven rack in lowest position. Grease 2 cookie sheets or 12-inch pizza pans. Heat oven to 425 degrees F. Prepare Crust.

Mix tomato sauce, Italian seasoning and garlic. Cut prosciutto or fully cooked smoked ham into julienne strips (2 X 1/4 X 1/8 inch).

Divide dough in half. Pat each half into 11-inch circle on cookie sheet with floured fingers. Top with tomato sauce mixture, onion and Fontina cheese. Sprinkle with basil, prosciutto and plum tomatoes (coarsely chopped). Top with Parmesan cheese. Bake one pizza at a time 15 to 20 minutes or until crust is golden brown.

Pumpkin Pizzas Recipe

Ingredients:

* 4 (6-inch) Italian bread shells
* 2/3 cup pizza or spaghetti sauce
* 1 package (3-1/2 ounces) pepperoni slices
* 4 slices (1 ounce each) American cheese, cut into triangles
* 1/4 cup broccoli florets
* 2 cherry tomatoes, halved

Directions:

Preheat oven to 375F. Place bread shells on ungreased baking sheet.

Spread pizza sauce evenly on bread shells; top evenly with pepperoni slices.

Place cheese triangles on pizza sauce to make jack-o'-lantern faces. Add broccoli florets for eyes and tomatoes, halved, for noses.

Bake 10 to 12 minutes or until cheese is melted.

Reuben Pizza Recipe

Ingredients:

* 1 loaf (16-ounce size) frozen whole wheat bread dough, thawed
* 1/2 cup Thousand Island salad dressing
* 2 cups shredded Swiss cheese
* 6 ounces thinly sliced cooked corned beef
* 1 can (8-ounce size) sauerkraut, rinsed and well drained
* 1/2 teaspoon caraway seed
* Dill pickle slices, chopped (optional)

Directions:

Preheat oven to 375 degrees F.

On a lightly floured surface, roll bread dough into a 14-inch circle. Transfer to a greased 13-inch pizza pan. Build up edges slightly. Prick generously with a fork.

Bake for 20 to 25 minutes or until light brown.

Spread half of the salad dressing over hot crust. Sprinkle with half of the Swiss cheese. Arrange corned beef over cheese. Drizzle remaining salad dressing over corned beef. Top with sauerkraut and remaining Swiss cheese. Sprinkle with caraway seed.

Bake about 10 minutes more or until cheese melts and pizza is heated through. Top with chopped dill pickle, if desired.

Rice Crusted Pizza Recipe

Ingredients:

* Safflower oil; to coat baking sheet
* 2 cups Cooked short-grain brown rice
* 2 Eggs
* 1 cup Grated lowfat mozzarella cheese
* 2 cups Basic Pizza Sauce

* 1/2 teaspoon Dried oregano
* 1/2 teaspoon Dried basil
* 1/2 teaspoon Minced garlic
* 1/4 cup Grated Parmesan cheese
* 1/4 cup Sliced marinated artichoke hearts
* 1/4 cup Sliced pitted black olives

Directions:

Preheat oven to 450 degrees F. Lightly oil a large baking sheet.

In a large bowl mix together rice, eggs, and mozzarella. Press into baking sheet to form a thick crust. Bake crust until lightly browned (15 to 20 minutes).

In a large bowl combine pizza sauce, oregano, basil, and garlic. Spoon over baked crust. Top with Parmesan, artichoke hearts, and olives. Bake 10 more minutes, then slice and serve.

Crispy Sweet Onion Pizza Recipe

Ingredients:

* 1 (12-inch) prebaked pizza shell
* 2 1/2 tablespoons olive oil
* 1 pound sweet onions halved, sliced vertically
* 1/4 cup sun-dried tomatoes (packed in oil), chopped
* 1/2 teaspoon dried oregano
* 1/2 teaspoon dried thyme
* 1/2 teaspoon dried basil

* Salt and pepper to taste

Directions:

Heat oven to 425 degrees. Place pizza shell on baking sheet; sprinkle onions on pizza and drizzle with olive oil; top with sun-dried tomatoes.

Sprinkle with herbs, salt and pepper. Bake until onions just begin to brown, about 10 minutes.

Santa Fe Bacon Pizza Recipe

Ingredients:

* 1 Italian bread shell - (6" dia)
* 1 teaspoon olive oil
* 1/4 cup chopped cooked chicken breast
* 1/4 cup Shredded Cheddar & Monterey Jack Mexican Style Cheese
* 2 slices meaty bacon --cut 1/2" pieces, and crisply cooked
* 1 small tomato --chopped

* 1 green onion --chopped

Directions:

Brush bread shell with oil. Layer with remaining ingredients. Place directly on oven rack. Bake at 450 degrees for 5 to 8 minutes or until cheese is melted. Cut into wedges.

Seared Balsamic Mushroom Pizza Recipe

Ingredients:

* 1 pound pizza dough, thawed if frozen
* 1/4 cup olive oil
* 1 pound fresh white mushrooms, sliced
* 1/4 cup thinly sliced red onion
* 2 tablespoons thinly sliced garlic
* 2 tablespoons balsamic vinegar

* 1 tablespoon chopped fresh thyme leaves
* or
* 1 teasppon dried thyme leaves, crushed
* 1 teaspoon salt
* 1/4 teaspoon cracked blacked pepper
* 1/3 cup prepared pesto
* 1 cup shredded fontina cheese, divided
* 1/3 cup roasted red peppers

Directions:

Preheat oven to 450 degrees F. Spray a 12-inch pizza pan with vegetable cooking spray. Roll or stretch dough into pan forming a 1/4-inch rim around edge. Using a fork, pierce surface of dough. Bake until crust is golden, 10 to 12 minutes; set aside. Meanwhile, in a large skillet over medium-high heat, heat olive oil until it just begins to smoke. Add mushrooms, onion and garlic; cook, stirring occasionally, until mushrooms are golden, about 5 minutes. Add balsamic vinegar, thyme, salt and black pepper; cook and stir until liquid has nearly evaporated, 1 to 2 minutes; set aside. Spread pesto over reserved pizza crust; sprinkle with 1/2 cup of the cheese. Top with reserved mushrooms mixture and roasted peppers; sprinkle with remaining 1/2 cup cheese. Bake until hot and cheese is melted, about 10 minutes. Cut in wedges; serve immediately.

Sensational Salmon Pizza Recipe

Ingredients:

* Nonstick cooking spray
* 2 small purchased baked pizza crusts (each 7 inches in diameter)
* 1/2 cup pizza sauce
* 1/2 cup cooked, flaked salmon
* 1/4 cup chopped red onion (optional)
* 1 cup shredded mozzarella cheese

Directions:

Heat oven to 450°F. Spray top surface of each pizza crust with nonstick spray. Spread half of the pizza sauce on each crust. Top with salmon, onion and then cheese. Bake until cheese is bubbly and lightly browned, 8-10 minutes.

Sicilian Tuna & Basil Pizza Recipe

Ingredients:

* 1/2 clove garlic - minced (crushed)
* 4 tablespoons chopped canned tomatoes
* 1 tablespoon tomato paste
* 1 teaspoon extra virgin olive oil
* 1/2 teaspoon sea salt
* 1/4 teaspoon freshly ground black pepper

* 1 store-bought pre-baked pizza crust (12-inches in diameter)
* 5 large fresh basil leaves - roughly torn
* 1/2 green pepper (capsicum) - finely sliced
* 6 ounces canned tuna in olive oil - drained and broken into small chunks
* 2 1/2 ounces mozzarella cheese - cut into small cubes

Directions:

Preheat the oven to 230 C/450 F. Mix together the garlic, tomatoes, tomato paste, olive oil, salt and pepper. Spread a thin layer evenly over the pizza crust. Arrange the basil, green pepper and tuna evenly over the pizza crust. Place the cubed cheese evenly on top. Place the pizza directly on the oven rack and cook for 12 minutes. Cut into 6 slices to serve.

Sloppy Joe Pizza Recipe

Ingredients:

* 1 pound ground beef
* 3/4 cup ketchup or sloppy joe sauce
* 1/2 cup sliced green onions
* 1 teaspoon seasoned salt
* 1 large prepared pizza crust -- 12 inch
* 1 1/2 cup shredded cheese -- your choice

Directions:

Preheat oven to 425F degrees. In large nonstick skillet, brown the ground beef over medium heat 8 to 10 minutes or until no longer pink, stirring occasionally. Drain.

Stir in ketchup, green onions and seasoning; heat through.

Place pizza crust on a large baking sheet. Top evenly with beef mixture and sprinkle with cheese. Bake 12 to 15 minutes or until cheese is melted.

Sloppy Joe Pizza Recipe

Ingredients:

* 1 pound lean ground beef
* 3/4 cup frozen corn, defrosted
* 3/4 cup prepared barbecue sauce
* 1/2 cup sliced green onions
* 1/2 teaspoon salt (optional)
* 1 large (16 oz. size) Italian bread shell or prepared pizza crust

* 1 1/2 cup shredded cheddar cheese

Directions:

Heat oven to 425 degrees. In large nonstick skillet, brown ground beef over medium heat 8 to 10 minutes or until no longer pink, stirring occasionally. Pour off drippings.

Stir in corn, barbecue sauce, green onions and salt, if desired; heat through.

Place bread shell on large baking sheet. top evenly with beef mixture; sprinkle with cheese. Bake 12 to 15 minutes or until cheese melts; cut into wedges.

Smoked Salmon & Fennel Potato Pizza Recipe

Ingredients:

* 2 tablespoons olive oil
* 1 medium onion
* 2 cups finely chopped fresh fennel bulb
* Salt and freshly ground pepper, to taste
* 1/2 cup white wine
* 3 medium potatoes, peeled

* 1/2 cup minced chives or green onion
* 1 tablespoon cornstarch
* Salt and freshly ground pepper, to taste
* 2 tablespoons olive oil
* 1/2 pound smoked salmon, sliced
* 2 tablespoons minced chives or green onion
* 3 tablespoons sour cream, stirred
* Freshly ground pepper, to taste

Directions:

Pour oil into a hot frypan, add onions and fennel, saute for 5 minutes. Season with salt and pepper, add wine, lower heat and simmer for 10-15 minutes until vegetables are tender and liquid has evaporated. While fennel is cooking, grate potatoes onto a clean tea towel, roll towel up and squeeze grated potatoes dry, transfer to a bowl. Add chives, cornstarch, salt and pepper, toss well to mix.

Heat a large 10 to 12" (25.530 cm) frypan over medium-high heat, add oil, then the potato mixture. Using a large spatula, press potatoes down to cover bottom of pan evenly, keep pressing down and cook for 5-6 minutes; carefully flip over and continue pressing and cooking for another 5-6 minutes until crusty and golden. Slide onto a platter, spread with the warm fennel, top with smoked salmon and chives, drizzle with sour cream and finish with lots of freshly ground pepper. Serve immediately.

Smoky Salmon Pizza Recipe

Ingredients:

* 1 can (7-1/2 ozs.) salmon, drained and flaked
* 1 (12 inch) prepared pizza crust or Italian bread shell
* cooking spray
* 1 package (3 ozs.) cream cheese, softened

* 1/2 cup red onion, thin sliced or chopped green onion
* 1/2 teaspoon crushed dried red pepper flakes
* 1 1/2 cup shredded smoked cheese (Swiss, Cheddar or mozzarella)

Directions:

Preheat oven to 400 degrees. Place pizza crust on cookie sheet, coat lightly with spray. Spread cream cheese over crust. Add salmon, vegetables, red pepper, and cheese. Bake 10 to 12 minutes until cheese is melted.

Southwest Beef & Chile Pizza Recipe

Ingredients:

* 1 pound lean ground beef
* 1/4 teaspoon salt
* 1 thick prebaked Italian bread shell (12-inch diameter; 16 ounces)

* 1 1/4 cup prepared mild thick and chunky salsa
* 1 1/2 cup shredded Mexican cheese blend or Monterey Jack cheese
* 1 can (4 ounces) diced green chilies, drained well
* 2 medium plum tomatoes, seeded, coarsely chopped
* 1/3 cup thin red onion slivers
* 2 tablespoons chopped fresh cilantro

Directions:

Heat oven to 450 degrees Fahrenheit. In large nonstick skillet, brown ground beef over medium heat 8 to 10 minutes or until beef is no longer pink, breaking up into 3/4-inch crumbles. Season with salt; remove from skillet with slotted spoon.

Place bread shell on ungreased pizza pan or large baking sheet. Spread salsa over shell; sprinkle with 1/2 of cheese. Top evenly with beef, chilies, tomatoes, red onion and remaining cheese.

Bake in 450 degrees Fahrenheit over for 11 to 13 minutes or until topping is hot and cheese is melted. Sprinkle with cilantro; cut into 8 wedges. Serve immediately.

serving size: 2 wedges

Southwest Beef And Chile Pizza Recipe

Ingredients:

* 1 pound ground beef
* 1/4 teaspoon salt
* 1 prepared pizza shell (12 inch size)
* 1 1/4 cup mild chunky salsa
* 1 1/2 cup shredded mexican cheese blend or monterey jack cheese
* 4 ounces diced green chilies, drained well

* 2 medium plum tomatoes, seeded and chopped
* 1/2 small red onion, thinly sliced
* 2 tablespoons chopped fresh cilantro

Directions:

Preheat the oven to 450F.

In a large nonstick skillet, brown the ground beef over medium heat for 8 to 10 minutes, crumbling it as it cooks. Season with the salt; drain.

Place the pizza shell on an ungreased pizza pan. Spread the salsa over the shell then sprinkle with 3/4 cup cheese. Top with the beef, then the chilies, tomatoes, onion, and the remaining 3/4 cup cheese.

Bake for 11 to 12 minutes, or until the topping is hot and the cheese is melted. Remove from the oven and sprinkle evenly with the cilantro. Slice into wedges and serve immediately.

Spa Pizzas Recipe

Ingredients:

* 3 tablespoons olive oil
* 1/2 cup minced onions
* 1 cup tomato sauce
* 1/2 teaspoon oregano
* 1/4 teaspoon italian seasoning

* 3/4 cup sliced mushrooms
* 1/2 medium zucchini, thinly sliced
* 1/2 cup diced red pepper
* 4 (8-inch) flour or (6-inch) corn tortillas
* 1/2 cup black olives
* 1 cup grated mozzarella cheese
* 1/2 cup diced green pepper

Directions:

Heat 2 Tbsp. oil in a heavy medium saucepan over medium heat. Add onions & cook until golden, stirring occasionally, about 5 minutes. Stir in tomato sauce, garlic, oregano & Italian seasoning. Simmer until thickened, about five minutes.

Heat remaining 1 Tbsp. oil in skillet over medium deat. Add mushrooms & zucchini & cook until tender, stirring occasionally, about five minutes. Set aside.

Preheat oven to 350F. Place tortillas on baking sheet & bake until crisp, about 4 minutes. Spread about 1/4 cup sauce over each. Sprinkle each with 1/4 cup cheese. Top pizzas with mushrooms, zucchini, peppers & olives. Bake until cheese melts, about 5 minutes. Serve.

Spam Pineapple Pizza Recipe

Ingredients:

* 1 can Refrigerated all-ready pizza crust (10 oz)
* 1 package Sliced Provolone cheese (6 oz)
* 1 can SPAM Luncheon Meat, cut in thin squares (12 oz)

* 1 can Chunk pineapple, drained (8 oz)
* 1/2 cup Thinly sliced red onion
* 1/2 cup Chopped green pepper

Directions:

Heat oven to 425'F. Grease 12" pizza pan or 13x9" baking pan. Unroll dough; press in prepared pan. Top with cheese. Arrange remaining ingredients over cheese. Bake 25-30 minutes or until crust is deep golden brown.

Spam Pizza Recipe

Ingredients:

* 1 unbaked pizza crust
* 1 onion -- chopped

* 1 green pepper -- chopped
* 8 ounces mushrooms -- sliced
* 1 tablespoon vegetable oil
* 12 ounces Spam -- cubed
* 1 cup spaghetti sauce
* 2 cups mozzarella cheese -- shredded

Directions:

Heat oven to 425 degrees. In large skillet, saute vegetables in oil until tender. Spoon sauted vegetables and cubed Spam on to pizza crust placed on a baking sheet or pizza pan. Spoon spaghetti sauce over Spam.

Sprinkle with cheese. Bake for 10 to 15 minutes or until cheese is melted and bubbly.

Spinach And Goat Cheese French Bread Pizzas Recipe

Ingredients:

* 2 cups Torn spinach
* Vegetable cooking spray

* 1/8 teaspoon Pepper
* 1 French roll; (7-inch-long)
* 1/4 cup Tomato paste
* 1/4 teaspoon Dried Italian seasoning
* 1/2 clove Garlic ; minced
* 1 Hard-cooked egg; sliced
* 2 tablespoons Crumbled chevre (goat cheese)

Directions:

Place spinach in a large nonstick skillet coated with cooking spray; cover and cook over low heat 7 minutes or until spinach wilts, stirring occasionally. Toss with pepper, and set aside.

Slice roll in half lengthwise; place, cut sides up, on a baking sheet. Broil 2 minutes or until golden.

Combine tomato paste, Italian seasoning, and garlic; stir well, and spread over the cut sides of bread. Top with spinach mixture, egg, and cheese. Broil 2 minutes or until cheese softens.

Stuffed Crust Pepperoni Pizza Recipe

Ingredients:

* 1 can (10 oz size) Pillsbury Refrigerated Pizza Crust

* 7 pieces string cheese
* 1/2 cup Pizza Sauce
* 20 slices Pepperoni
* 1 cup Shredded Mozzarella Cheese

Directions:

Heat oven to 425 degrees F. Grease 13 x 9 -inch pan. Unroll dough and press in bottom and 1 inch up sides of greased pan. Place pieces of string cheese along the inside edges of dough. Fold the 1 inch of dough over and around the cheese; press dough edges to seal. Top the crust with sauce, pepperoni and cheese. Bake at 425 degrees F for 15 to 18 minutes or until crust is golden brown and cheese is melted.

Super Stuffed Pizza Recipe

Ingredients:

* 1/2 pound Italian sausage, casings removed
* 1/2 pound fresh mushrooms, sliced
* 1 small onion, chopped
* 1 small green bell pepper, chopped
* 2 frozen thin-crust cheese pizzas (17-ounce size), thawed
* 1 tablespoon olive oil
* 1 cup shredded Italian cheese blend

Directions:

Preheat the oven to 375 degrees. Place a 2 1/2-foot-long sheet of aluminum foil on a 12- to 14-inch pizza pan.

In a large skillet, cook the sausage, mushrooms, onion, and pepper over medium-high heat for 10 minutes, or until the sausage is browned and the vegetables are fork-tender, stirring occasionally; drain. Place 1 pizza cheese side up on the pan and spread the sausage mixture evenly over the pizza.

Top with the remaining pizza cheese side down, pressing the pizzas together. Fold and seal the aluminum foil over the stuffed pizza. Bake for 20 to 25 minutes, or until heated through.

Uncover the pizza; brush the top with the oil and sprinkle evenly with the cheese. Bake, uncovered, for 15 to 20 minutes, or until the cheese is golden.

Supreme Pizza Recipe

Ingredients:

* 1 large Boboli Pizza Shell
* 5 ounces Pizza Sauce
* 2 ounces Provolone cheese -- shredded
* 2 ounces Pepperoni
* 1 ounce Canadian bacon
* 1 ounce Hard salami -- diced
* 2 ounces Mozzarella -- shredded
* 2 ounces Black olives -- sliced

Directions:

Layer ingredients on top of shell in order. Bake at 450F degrees for 12-15 minutes until cheese is golden.

Thai Pizza Recipe

Ingredients:

* 1 pizza crust
* 1/3 cup rice wine vinegar
* 3 tablespoons soy sauce
* 3 tablespoons chunky peanut butter
* 2 tablespoons lime juice
* 3 doves garlic -- minced
* 1 tablespoon minced fresh ginger
* 1/4 teaspoon black pepper
* 1/4 teaspoon crushed red pepper
* 1/2 pound medium shrimp -- peeled
* 1 tablespoon cornstarch
* 1/3 cup water
* 1 cup shredded mozzarella cheese
* 1/2 cup chopped red bell pepper
* 1/2 cup sliced baby corn
* 1/4 cup sliced green onions
* 2 tablespoons chopped fresh cilantro

Directions:

Prepare Pizza Crust. Preheat oven to 450°F. Combine vinegar, soy sauce, peanut butter, lime juice, garlic, ginger, black pepper and crushed red pepper in 2-cup glass measure; stir to combine. Spray large skillet with nonstick cooking spray. Heat over medium-high heat until hot. Add shrimp; cook and stir 5 to 7 minutes or until shrimp turn pink and opaque. Transfer shrimp to small bowl. Add vinegar mixture to same skillet; bring to a boil. Reduce heat to medium-low and simmer 3 to 4 minutes or until slightly thickened. Combine cornstarch and water in small bowl; stir until smooth.

Add cornstarch mixture to vinegar mixture in skillet; cook and stir about 5 minutes or until thickened. Remove from heat. Sprinkle cheese over dough. Spread vinegar mixture evenly over cheese. Top with shrimp, bell pepper, baby corn and green onions.

Bake 18 to 20 minutes or until crust is golden brown and cheese is melted. Sprinkle with cilantro.

Thai Pizza II Recipe

Ingredients:

* 1 Pizza Dough Shell (uncooked)

Sauce

* 2/3 cup smooth peanut butter
* 3 tablespoons Hoisin Sauce
* 2 tablespoons rice vinegar
* 1 tablespoon sesame oil

Toppings

* 6 ounces Monterrey Jack cheese
* 1 cup bean sprouts
* 1/2 pound small shrimp, cooked, shelled, and deveined
* 1/4 cup finely chopped green onions
* crushed dried hot chilies, to taste

Directions:

Preheat oven to 450F.

Spread sauce evenly over crust. Top with shrimp and onions, then cheese. Bake until cheese begins to brown, 12 to 15 minutes.

Remove from oven, top with bean sprouts and pepper flakes, slice and serve.

Three-Cheese Pizza With Mushrooms and Basil Recipe

Ingredients:

* Cooking spray
* 1 (8-ounce) package pre-sliced mushrooms
* 1/2 cup part-skim ricotta cheese
* 1/4 cup shredded fresh Parmesan cheese
* 1 (10-ounce) Italian cheese-flavored pizza crust (such as Boboli)
* 1 cup chunky vegetable pasta sauce
* 1/2 cup shredded part-skim mozzarella cheese
* 2 tablespoons thinly-sliced fresh basil

Directions:

Preheat oven to 450 degrees.

Heat a large nonstick skillet coated with cooking spray over medium-high heat. Add mushrooms; sauté 5 minutes. Remove from heat.

Combine ricotta and Parmesan cheeses. Place pizza crust on a baking sheet. Spread pasta sauce over crust, leaving a 1-inch border. Dollop ricotta cheese mixture evenly over sauce and top with mushrooms. Sprinkle with mozzarella. Bake 12 minutes or until crust is crisp. Sprinkle with basil; cut into wedges.

French Bread Pizza Recipe

Ingredients:

* 1/2 pound sausage, browned & drained
* 1/2 pound sliced pepperoni
* 1 loaf French bread
* 30 ounces jar spaghetti or pizza sauce
* Sliced black olives
* Sliced fresh mushrooms
* 16 ounces mozzarella cheese, shredded
* Optional Toppings: Candied bacon, green peppers, onion, ground beef

Directions:

Cut bread in half lengthwise. Place on cookie sheets. Cover bread with the sauce all the way to the edges. Top with sausage and pepperoni; then with whatever toppings are desired, ending with the shredded cheese. Bake the bread pizzas 20 minutes at 350 degrees. Cut into pieces. To freeze, wrap unbaked pizza tightly in foil. Then freeze. Unwrap and thaw the pizzas before baking.

Tortilla Pizzas Recipe

Ingredients:

* 1 tablespoon olive oil
* 1 cup chopped onion
* 1 pound lean ground turkey
* 3 tablespoons taco seasoning mix
* 1 can (14 1/2-ounce) diced tomatoes with mild green chilies
* 8 corn tortillas
* 1/4 cup sliced black olives
* 1/2 cup shredded light Cheddar cheese

Directions:

Preheat oven to 425 degrees. Coat 2 baking sheets with cooking spray.

Heat the oil in a large nonstick skillet over medium high. Add the onion and cook, stirring, 3 to 4 minutes, or until the onion is softened. Add the turkey and the taco seasoning mix and cook, stirring to break up the turkey into crumbles, for 5 to 7 minutes, or until it is browned. Stir in the tomatoes and cook another 5 to 6 minutes, or until the liquid has cooked down.

Meanwhile, coat a cast-iron skillet with cooking spray and cook the tortillas, 1 at a time, on both sides until crisp, about 2 minutes on each side. Transfer the crisped tortillas to the baking sheets.

Spoon the turkey mixture over the tortillas, spreading it evenly. Sprinkle the "pizzas" with the olives and the cheese and bake until the cheese is melted, about 6 to 7 minutes.

Tri-State Pizza Recipe

Ingredients:

* 6 ounces no salt added tomato paste
* 8 ounces no salt added tomato sauce
* 20 ounces pizza dough
* 1/4 teaspoon crushed red pepper
* 1 teaspoon Italian seasoning
* 1 clove garlic -- minced fine
* 1 small onion -- minced
* 8 ounces mushrooms -- sliced
* 8 ounces Italian six cheese -- shredded
* 5 ounces Canadian bacon -- diced
* 3 ounces pepperoni slices
* vegetable cooking spray

Directions:

Heat oven to 400 F.

Mix the tomato paste, tomato sauce, crushed red pepper, Italian seasoning, onion and garlic together in a small bowl.

Spray 2 pizza pans with vegetable spray. Divide dough into two equal parts and spread evenly in each pan. Divide the sauce evenly between the two pans spreading evenly across the dough. Top each pizza with the pepperoni, Canadian bacon and mushrooms. Sprinkle with the cheese. Bake at 400 F for 18 minutes.

Truffle Pizza Recipe

Ingredients:

* 1 tablespoon Yeast
* 1 cup Warm water (110 degrees)
* 1/4 cup Olive oil
* 3 1/2 cups Flour
* 2 teaspoons Salt
* 1 pound New potatoes; thinly sliced, blanched
* 1 cup Julienned red onions
* 2 tablespoons Extra-virgin olive oil
* Salt; to taste
* Freshly-ground white pepper; to taste
* 1/2 cup Grated Parmigiano-Regginao cheese
* 1 Drizzle truffle oil
* 2 tablespoons Chopped chives

Directions:

Preheat the oven 400 degrees. In an electric mixer, whisk the yeast, water, and oil, together, to form a paste. Using a dough hook, add the flour and salt to the paste, mix the dough until the dough comes away from the sides and crawls up the sides of the hook. Remove the dough from the bowl and turn the dough into a greased bowl, cover. Let the dough rise until double in size, about 1 hour.

Turn the dough out onto a floured surface and divide into four 4-ounce balls, cover. Let the dough rest for 10 to 15 minutes. Press each dough out into a 10-inch circle about 1/2- to 1-inch thick. Lightly brush the dough with olive oil.

Divide the potatoes into four portions and season with salt and pepper. Cover each dough with the potatoes, leaving a 1-inch border. In a small mixing bowl, toss the red onions with the extra-virgin olive oil. Season with salt and pepper. Place a layer of the red onions on top of the potatoes. Sprinkle each pizza with the grated cheese. Drizzle each pizza with the truffle oil.

Bake for 15 to 20 minutes or until the crust is crispy and golden-brown. Garnish the pizza with chives.

Turkey Club Pizza Recipe

Ingredients:

* 1 package Refrigerated Pizza Dough
* 2 teaspoons Sesame seeds
* 1/4 cup Mayonnaise
* 1 teaspoon Lemon zest
* 1 cup Shredded Jack cheese
* 1/2 tablespoon Basil
* 4 ounces Deli Sliced Turkey Meat
* 6 slices Bacon -- Cooked And Drained
* 1 small Tomato -- Thinly Sliced
* 1/2 cup Swiss Cheese -- Shredded

Directions:

Unroll pizza crust on pizza or cookie sheet. Sprinkle with sesame seeds. Bake for 10 minutes at 425F degrees.

Mix mayo and lemon zest. Spread over crust. Top with remaining ingredients in order listed and bake 425F degrees for 7-9 minutes.

Turkey Club Pizza Recipe

Ingredients:

* 1 prepared pizza crust or shell (like Boboli)
* 1/4 cup mayonnaise
* 1 teaspoon lemon zest
* 1 teaspoon Dijon mustard
* 1 cup shredded Monterey Jack cheese
* 1 teaspoon dried basil leaves
* 8 slices of turkey deli meat
* 6 slices of turkey bacon
* 1 tomato
* 1/2 cup shredded Swiss Cheese

Directions:

Heat oven to 425 degrees. In a small bowl combine mayonnaise, lemon zest and mustard; blend well. Spread over prepared crust. Cook turkey bacon in a microwave for 4 - 6 minutes. Top pizza with Monterey Jack cheese, basil, cooked turkey bacon, turkey deli slices, and tomatoes.

Sprinkle with Swiss cheese. Bake at 425 degrees for 7 - 9 minutes or until crust is golden brown and cheese is melted.

Turkey Club Pizza Recipe

Ingredients:

* 1 pizza crust(12" size), pre-baked
* 3 ounces bacon strips, cooked and diced
* 3 ounces cooked turkey breast, diced
* 2 ounces red onion, sliced
* 5 ounces Wisconsin Cheddar, shredded
* 2 ounces Wisconsin Smoked Gouda, shredded
* 4 tablespoons mayonnaise
* 1 tablespoon Dijon mustard
* 1/2 head iceberg lettuce, shredded
* 4 medium tomatoes, chopped
* 1 teaspoon black pepper, cracked

Directions:

Prepare 12" pizza crust; cool slightly.

Spread mayonnaise and mustard evenly over bottom. Place 1/2 of the shredded cheese on mayonnaise base; top with turkey, bacon and onion. Sprinkle remaining cheese on top.

Bake at 425° F for 8 - 10 minutes or until cheese is slightly brown and bubbly. Remove from oven; top with fresh shredded lettuce and tomatoes. Sprinkle with pepper.

Upside Down Pizza Recipe

Ingredients:

* 1 diced bell pepper
* 1 diced onion
* Quartered pepperoni slices
* Diced tomatoes
* Sliced mushrooms
* Shredded mozzarella or provolone
* Italian herbs
* Parmesan cheese for garnish
* 8 inch rounds of pita bread, left whole

Directions:

Preheat a small skillet or omelette pan. Add pepperoni, veggies, and seasonings. Stir for a minute until crisp/tender and then add cheese.

Place pita on top of the sauteed mixture and press firmly. Carefully invert a flat plate over the pan. Holding pan and plate firmly together, flip pizza onto plate. Top with grated parmesan. Cut into wedges and serve.

Upside Down Pizza Recipe

Ingredients:

* 1 1/2 pound ground beef or sausage
* 1 medium onion, chopped
* 1/2 chopped bell pepper, if desired
* 1 (15.5 oz) jar pizza sauce
* 1/2 tablespoon garlic salt
* 1/4 tablespoon oregano leaves
* 8 ounces mozzarella cheese, grated
* pepperoni slices

Topping

* 2 eggs
* 1 cup milk
* 1 tablespoon oil
* 1/2 teaspoon salt
* 1 cup flour
* 1/2 cup grated parmesan cheese

Directions:

Preheat oven to 350. Brown beef, onions and peppers and mix in other ingredients. Line 9x13 pan with pepperoni slices. Pour mixture on top. Sprinkle on cheese.

For Topping: Mix and pour on top of meat, sauce and cheese mixture and bake for 20 minutes. Other pizza ingredients may be added to above mixture.

White Onion Pizza Recipe

Ingredients:

* 1 recipe pizza dough
* 3 medium onions
* 1/4 cup grated Romano cheese
* 1/2 cup grated/shredded other white cheese such as mozzarella, white cheddar etc
* 2 tablespoons extra virgin olive oil
* 3 tablespoons chopped parsley
* anchovies- optional
* salt, pepper, garlic powder, dried: oregano, basil, thyme to taste

Directions:

No tomato sauce for this pizza, hence "'white" pizza. Good quality olive oil as well as cheeses are important for best flavor and quality

Peel whole onions and boil 5 minutes and drain. When cool, slice thin and rinse under water and drain again.

Roll out dough and place on pizza pan or warm oven stone. Sprinkle with olive oil and spread over onions. Sprinkle on cheeses and season to taste with salt, pepper and herbs. Bake in a preheated 450 oven about 20 to 25 minutes. Sprinkle on parsley. Cool 5 minutes before slicing. Slice into 6 to 8 pieces or as desired. Serve with a green salad , and a glass of wine for dinner!

White Pizza Recipe

Ingredients:

* 1 Pizza shell, 12"
* 2 tablespoons Olive oil
* 4 teaspoons Garlic; chopped fine
* 2 tablespoons Basil, fresh; OR
* 2 teaspoons Basil, dried
* 2 medium Tomato; thinly sliced
* 1/4 pound Mozzarella; grated, or to-taste
* 1/4 pound Provolone; grated, or to-taste
* 1/4 cup Romano; grated
* 2 teaspoons Oregano, dried

Directions:

Roll crust out to 12" circle. Brush crust with olive oil, sprinkle with garlic and basil. Arrange tomato slices over crust and top with grated mozzarella, provolone, and Romano cheeses. Bake in a hot preheated oven (425 to 450 degrees) 12 to 15 minutes or until cheese has melted and crust is lightly browned. Sprinkle with oregano. For best results, bake on parchment paper directly on pizza stone or oven tiles

White Pizza with Mascarpone and Smoked Mozzarella Recipe

Ingredients:

* 8 ounces grated smoked mozzarella
* 1 teaspoon chopped fresh thyme
* or
* 1/2 teaspoon dried thyme
* 1 teaspoon chopped fresh oregano
* or
* 1/2 teaspoon dried oregano
* 2 garlic cloves
* 1/2 cup ricotta cheese
* 1/4 cup mascarpone
* Salt and freshly ground black pepper
* 1 large Boboli pizza shell
* 1 tablespoon olive oil

Directions:

Preheat the oven to 450 degrees F. Grate the smoked mozzarella; if using fresh herbs, chop enough thyme and oregano to measure 1 teaspoon each.

Chop the 2 garlic cloves. In a small bowl, blend the 1/2 cup ricotta and 1/4 cup mascarpone together well and season with salt and plenty of ground black pepper. Place the pizza shell on a large baking pan and brush it with the 1 tablespoon olive oil; with a spatula, spread the ricotta mixture evenly over the shell. Sprinkle the grated smoked mozzarella over the top, then scatter the 1 teaspoon each of fresh herbs and the 2 chopped garlic cloves over the mozzarella. Bake the pizza for 15 minutes, or until hot and bubbly. Remove the pizza from the oven and let it rest a minute of two before cutting into wedges.

White Spinach Pizza Recipe

Ingredients:

* 1 (10-oz) can refrigerated pizza crust
* 1 cup skim milk
* 3 tablespoons all-purpose flour
* Salt and pepper to taste
* 1/2 pound mushrooms, sliced
* 1/2 teaspoon minced garlic
* 3 cups fresh spinach, washed and stemmed
* 1/2 teaspoon dried basil
* 1/4 cup crumbled feta
* 1/2 cup shredded part-skim mozzarella cheese

Directions:

Preheat oven to 425°F. Pat crust into a round 12-inch pizza pan coated with nonstick cooking spray. Bake for 7 minutes or until crust begins to brown.

In a small pot, mix together milk and flour over medium-high heat until thickened. Season with salt and pepper to taste. Spread white sauce over partially baked crust.

Meanwhile, in a skillet coated with nonstick cooking spray, sauté mushrooms and garlic until tender, about 5 minutes. Add spinach, stirring until wilted. Add basil.

Spread spinach mixture over white sauce. Sprinkle with feta and mozzarella cheeses. Return to oven and continue baking for 10 minutes until crust is golden brown and cheese is melted.

Windy City Pizza Recipe

Ingredients:

* 1 1/2 package refrigerated crescent rolls
* 8 ounces cream cheese, softened
* 1/4 cup fresh Parmesan cheese, grated
* 1 small garlic clove, pressed
* 2 plum tomatoes, thinly sliced
* 1/4 cup green bell pepper, chopped
* 2 ounces thinly sliced hard salami
* 1 tablespoon fresh basil leaves, snipped

Directions:

Preheat oven to 350 degrees. Unroll dough and divide into triangles. Roll or press crescent rolls together on a round or rectangle pizza pan or cookie sheet. Bake at 350 degrees for 12-15 minutes or until golden brown. Cool completely. Mix cream cheese, garlic and 1 tablespoons of Parmesan cheese. Spread evenly over crust. Top with tomato slices, chopped green pepper, green onions and salami wedges.

Zwibbelsploatz (Onion Pizza) Recipe

Ingredients:

For homemade dough use

* 500 grams rye flour
* 1 teaspoon Salt,
* 1.05 cup lukewarm water
* 1/4 fresh yeast (Wuerfelhefe)

Zwibbelsploatz (onion pizza) topping:

* 7.14 ounces bacon
* 1000 grams onions
* 2 tablespoons sour cream
* 2 eggs, Salt,
* Breadcrumbs and caraway seeds to taste

For Oeleploatz (Oilpizza)

Topping
* 1000 grams onions
* 200 grams bacon
* 4 tablespoons oil,
* Salt and pepper

Directions:

For Bread dough: use store bought or make a traditional dough (500g to 750g store bought bread dough for baking sheet)

For homemade dough:

Mix all ingredients, let rise and roll out onto a greased baking sheet.

Onto these dough put different toppings
Zwibbelsploatz (onion pizza) topping:

Cut very thick slices of bacon into cubes. Cut up onions and put into heavy pot. Saute until onions done. Take from stove and add all other ingredient to the cooled mixture. The mixture shouldn't be to liquid. If to runny add breadcrumbs to thicken. Put onion topping evenly on rolled out bread dough. Bake at 260*c (500*F) for about 40 to 50 minutes in oven or until golden brown.
For Oeleploatz (Oilpizza)
Put oil onto bread dough, then cubed bacon and sliced onions evenly. Bake at 260*C (500*F) golden brown.

Barbecue Chicken Pizza Recipe

Ingredients:

* 1 pizza crust
* 6 ounces boneless skinless chicken breasts
* 2 teaspoons olive oil
* 1/4 cup barbecue sauce
* 1/2 medium red onion -- thinly sliced
* 1/2 green bell pepper -- diced
* 1/2 cup shredded monterey jack cheese
* 1/4 cup fresh cilantro leaves

Directions:

Prepare Pizza Crust. Preheat oven to 500°F. Slice chicken into 1/4-inch-thick strips. Bring 4 cups water to a boil in large saucepan over high heat.

Stir in chicken; cover and remove from heat. Let stand 3 to 4 minutes or until chicken is no longer pink in center. Drain; set aside. Brush oil evenly over prepared crust. Spread barbecue sauce over crust leaving 1-inch border. Arrange onions over sauce.

Top with chicken, bell peppers and cheese. Bake 10 minutes or until crust is dark golden brown. Sprinkle with cilantro and cut into wedges.

Barbecue Chicken Pizza (Superbowl) Recipe

Ingredients:

* 2 tablespoons olive oil
* 2 large boneless chicken breast halves
* 1/2 cup hickory-flavored barbecue sauce
* 7 ounces smoked Gouda cheese, coarsely shredded
* 1 (16-ounce) Boboli (baked cheese pizza crust)
* 3/4 cup thinly sliced red onion
* 1 green onion, chopped

Directions:

Position rack in center of oven. Place large baking sheet on rack and preheat oven to 450F. for 30 minutes. Heat olive oil in heavy medium skillet over medium-high heat. Season chicken with salt and pepper. Add chicken to skillet and saute until just cooked through, about 5 minutes per side. Transfer chicken to plate; let rest 5 minutes. Cut chicken crosswise into 1/3 inch-wide slices. Using slotted spoon, transfer chicken to medium bowl.Toss with 1/4 cup barbecue sauce. Spread half of cheese on Boboli.

Arrange chicken slices on Boboli, spacing evenly. Spoon any remaining barbecue sauce from bowl over. Sprinkle red onion over chicken. Drizzle with remaining 1/4 cup barbecue sauce. Sprinkle remaining cheese and green onion over. Transfer pizza to hot baking sheet. Bake until bottom of crust is crisp and cheese on top melts, about 14 minutes. Let pizza stand 5 minutes.

Barbecued Chicken Pizza Recipe

Ingredients:

* 2 boneless, skinless chicken breast halves, sliced thin
* 1/2 teaspoon salt, divided
* 1/4 teaspoon freshly ground black pepper
* 3 tablespoons cooking oil
* 1 medium red onion, peeled and thinly sliced
* 1 cup thinly sliced mushrooms
* 1/2 cup hickory-flavored barbecue sauce
* 1 (12-inch) pre-baked pizza crust
* 2 cups grated smoked Gouda or shredded mozzarella cheese

Directions:

Heat oven to 450°F. Cover baking sheet with heavy duty aluminum foil. Rinse chicken. Pat dry. Sprinkle with 1/4 teaspoon salt and pepper. Heat oil in large skillet on medium-high heat. Add chicken. Saute 2 minutes, or until exterior is no longer pink. Remove chicken from pan with slotted spoon. Add onion and mushrooms to pan. Sprinkle with remaining 1/4 teaspoon salt. Saute 3 minutes, or until onion is translucent. Remove pan from heat. Return chicken to pan. Stir barbecue sauce into chicken and vegetables. Place pizza crust on baking sheet. Arrange half of cheese on pizza crust. Top with chicken mixture. Top chicken with remaining cheese. Bake at 450°F for 10 to 12 minutes, or until crust is crisp and cheese melts. Let stand 3 minutes before cutting. Serve immediately.

Barbeque Chicken & Bacon Pizza Recipe

Ingredients:

* 2 Italian pizza crusts (6 to 7 inch)
* 1/4 cup Barbecue Sauce
* 1 package (6 oz. size) Oven Roasted Chicken Breast Meat
* 3/4 cup Shredded Cheddar or Mozzarella Cheese
* 1/2 cup Cooked and Chopped Bacon Pieces
* 1/4 cup each chopped green onion, tomato and bell pepper (optional)

Directions:

SPREAD pizza crusts with barbecue sauce.

TOP evenly with chicken breast cuts, cheese, bacon, onion, tomato and peppers. Place on cookie sheet.

BAKE at 450°F for 8 to 10 minutes or until thoroughly heated.

BBQ Chicken Pizza Recipe

Ingredients:

* 3 boneless chicken breast halves, cooked and cubed
* 1 cup hickory flavored barbecue sauce
* 1 tablespoon honey
* 1 teaspoon molasses
* 1/3 cup brown sugar
* 1/2 bunch fresh cilantro, chopped
* 1 (12 inch) pre-baked pizza crust
* 1 cup smoked Gouda cheese, shredded
* 1 cup thinly sliced red onion

Directions:

Preheat oven to 425 degrees F (220 degrees C). In a saucepan over medium high heat, combine chicken, barbecue sauce, honey, molasses, brown sugar and cilantro. Bring to a boil.

Spread chicken mixture evenly over pizza crust, and top with cheese and onions. Bake for 15 to 20 minutes, or until cheese is melted.

BBQ Chicken Pizza II Recipe

Ingredients:

* 1 (10-ounce) Italian cheese-flavored pizza crust (such as Boboli)
* 3/4 cup tomato chutney
* 2 cups chopped roasted skinless, boneless chicken breasts
* 2/3 cup diced plum tomato
* 3/4 cup shredded extra-sharp white cheddar cheese
* 1/3 cup chopped green onions

Directions:

Preheat oven to 450 degrees.

Place crust on a baking sheet. Bake at 450 degrees for 3 minutes. Remove from oven; spread chutney over crust, leaving a 1/2-inch border.

Top chutney with chicken. Sprinkle diced tomato, cheese, and green onions evenly over chicken. Bake at 450 degrees for 9 minutes or until cheese melts. Cut pizza into wedges.

Boursin Chicken Pizza Recipe

Ingredients:

* 1 pizza crust
* 1/4 cup dry white wine
* 1 tablespoon lemon juice
* 2 tablespoons olive oil -- divided
* 1 clove garlic -- minced
* 1/2 teaspoon dried oregano leaves
* 1/2 teaspoon dried basil leaves
* 1/2 teaspoon black pepper
* 1 pound boneless skinless chicken breast
* nonstick cooking spray
* 3/4 cup crumbled light boursin cheese
* 1/2 cup chopped fresh basil
* 2 tablespoons chopped fresh chives

Directions:

Prepare Pizza Crust. Combine white wine, lemon juice, 1 tablespoon olive oil, garlic, oregano, basil and pepper in medium bowl. Transfer wine mixture to large resealable plastic food storage bag. Add chicken to bag; seal bag and knead to coat chicken with marinade.

Place in refrigerator and marinate at least 2 hours or overnight.

Remove chicken from marinade; discard remaining marinade. Spray large nonstick skillet with cooking spray; heat over medium heat until hot. Add chicken; cook and stir 12 to 15 minutes or until chicken is golden brown and no longer pink in center. Remove chicken to cutting board. When chicken is cool enough to handle, cut into 1/2-inch pieces.

Preheat oven to 450°F. Brush dough with remaining 1 tablespoon olive oil. Top with chicken, Boursin cheese, basil and chives. Bake 18 to 20 minutes or until crust is golden brown and cheese is melted.

Buffalo Chicken Wing Pizza Recipe

Ingredients:

* 3/4 pound chicken pieces
* 2 tablespoons Creole seasoning
* 1/2 cup flour
* 1/2 cup oil, for frying chicken
* 1/2 cup chicken wing sauce, ready-made
* OR
* 3 ounces hot sauce
* 6 tablespoons butter -- melted
* 1/4 cup blue cheese dressing
* 4 ounces mozzarella cheese -- shredded
* 3 tablespoons blue cheese -- crumbled
* 1 medium pizza crust

Directions:

Mix flour and Cajun seasoning (I use Emeril's Essence) in a plastic bag. Put chicken pieces in the bag (1 or 2 at a time) and shake until coated with flour mix. Heat oil in a fry pan. Add chicken and cook, turning occasionally, for about 20 minutes.

Preheat oven to 425 degrees F.

Remove chicken and allow to cool enough to handle. Chop chicken into pieces about 1/2" in diameter. Shake approximately 2 teaspoons of hot sauce onto the chicken (or to taste).

Spread pizza dough onto greased pan, about 14" diameter. Mix chicken wing sauce with blue cheese dressing. Spread the sauce mixture onto the pizza dough.

Spread the pieces of chicken onto top of the sauce. Sprinkle shredded mozzarella over the chicken. Sprinkle the crumbled blue cheese on to of the mozzarella.

Bake at 425 F for about 20 minutes, or until cheese is lightly browned.

California Pizza Kitchen Original BBQ Pizza Recipe

Ingredients:

* 1 tablespoon honey
* 1 cup warm water
* 2 teaspoons active dry yeast
* 3 cups all-purpose flour
* 1 teaspoon salt
* 10 ounces chicken breast - boned and skinned
* 1 tablespoon olive oil
* 2 tablespoons barbecue sauce
* 1/2 cup barbecue sauce
* 2 cups Gouda cheese
* 1/4 small red onion - sliced into rings
* 2 tablespoons cilantro

Directions:

To make the dough

In a small bowl, dissolve the honey in the warm water. Sprinkle the yeast over the water and stir until it dissolves. Let the yeast mixture stand for 5 minutes, until a layer of foam forms on the surface. In a large bowl, combine the flour and the salt. Make a well in the center of the flour mixture and pour the olive oil and the yeast mixture. Stir the flour into the wet ingredients, until all the flour is incorporated. If its too dry, add more water. On a lightly floured surface, knead the dough for 15 minutes, until it is smooth and elastic. Shape the dough into a ball and put in in a well-oiled bowl. Cover with a moist towel and let rise in a warm place until double in bulk (about 1 1/2 hours).

One hour before baking the pizzas, start preheating the oven with pizza stones inside at 500 degrees F.

For the Chicken

In a large frying pan, heat the olive oil on medium high heat. add chicken pieces. saute until cooked (6 minutes). Chill. Coat chicken with 2 tablespoons barbecue sauce. Set aside in the refrigerator.

For the Pizza

Punch the dough down, and divide into 4 equal portions. Roll out each portion into an 6-8 inch flat circle. Spread 1/4 cup barbecue sauce over the surface of the dough. Distribute 1/2 of the cheese over the sauce. Distribute 1/2 of the chicken over the cheese. Place half of the onion rings over the chicken pieces. Place the pizza in the oven (on top of pizza stones). Bake until crust is crispy and cheese is bubbling (8-10 minutes). Remove pizzas from the oven and sprinkle each with 1/2 of the cilantro.

California Pizza Kitchen`s Thai Chicken Pizza Recipe

Ingredients:

* 1 tablespoon honey
* 1 cup warm water
* 2 teaspoons active dry yeast
* 3 cups all-purpose flour
* 1 teaspoon salt

Topping

* 3 1/2 tablespoons peanut butter
* 3 tablespoons brewed tea
* 3 tablespoons rice vinegar

* 2 tablespoons soy sauce
* 2 teaspoons chili oil
* 1 tablespoon ginger, minced
* 2 teaspoons honey
* 1/2 teaspoon sesame oil
* 2 tablespoons sesame seeds, toasted
* 1 1/2 tablespoon green onions
* 1/2 pound chicken breast, cut in 1/4-inch strips
* 1/2 cup mozzarella cheese, shredded
* 1 carrot, shredded
* 1/4 cup cilantro, chopped

Directions:

For the dough: In a small bowl, dissolve the honey in the warm water. Sprinkle the yeast over the water and stir until it dissolves. Let the yeast mixture stand for 5 minutes, until a layer of foam forms on the surface.

In a large bowl, combine the flour and the salt. Make a well in the center of the flour mixture and pour the olive oil and the yeast mixture. Stir the flour into the wet ingredients, until all the flour is incorporated. If its too dry, add more water. On a lightly floured surface, knead the dough for 15 minutes, until it is smooth and elastic.

Shape the dough into a ball and put in a well-oiled bowl. Cover with a moist towel and let rise in a warm place until double in bulk (about 1-1/2 hours).

For the topping: Combine peanut butter and next 7 ingredients (to sesame oil) in a blender. Process until smooth. Set aside. In the meantime, season chicken strips with red pepper and salt. Sauté in 2 tablespoons olive oil, until done (about 7 minutes).

Coat chicken with 2 tablespoons peanut sauce. Set aside in the refrigerator. Punch the dough down, and divide into 2 equal portions. Roll out each portion into an 9-inch flat circle. Spread 1/4 cup peanut sauce over the surface of each of the doughs. Distribute 1/2 of the cheese over the sauce. Repeat with other pizza. Distribute 1/2 of the chicken over the cheese. Repeat with other pizza. Place the pizzas in the oven (on top of pizza stones). Bake until crust is crispy and cheese is bubbling (8-10 minutes). Remove pizzas from the oven and sprinkle each with carrot and cilantro.

Burrito Mexicalian Pizza Recipe

Ingredients:

* 1 box single cheese pizza mix
* 1 (4 oz.) can chopped green chilies, drained
* 1 (16 oz.) can refried beans
* 2 tablespoons chili seasoning
* 1/4 teaspoon Tabasco
* 8 ounces grated Cheddar cheese
* 1/2 pound browned ground beef
* 1 onion, chopped
* 1 green pepper, cut in strips
* 1 tomato, chopped
* 3/4 cup sliced ripe olives

Directions:

Prepare dough as directed on box; add 2 ounces of green chilies to dough.

Mix together refried beans, chili seasoning, Tabasco and remaining chilies.

Spread evenly over dough. Add sauce, grated cheese from box and grated Cheddar cheese. Top with browned ground beef, chopped onion, green pepper strips, tomato pieces and olives. Bake for 20 minutes at 425 degrees.

Deep Dish Mexican Pizza Recipe

Ingredients:

* 1 thick pizza crust
* nonstick cooking spray
* 1/2 small onion -- diced
* 1 teaspoon chili powder
* 1/2 teaspoon ground cumin
* 1/4 teaspoon ground cinnamon
* 15 ounces black beans -- rinsed and drained
* 2 ounces diced green chilies
* cornmeal

* 1 cup shredded monterey jack cheese
* 3/4 cup diced tomatoes
* 1/2 cup frozen whole kernel corn -- thawed
* 1/2 green bell pepper -- diced
* 2 ounces sliced ripe black olives -- drained
* 1/2 teaspoon olive oil
* salsa -- optional
* sour cream -- optional

Directions:

Prepare Pizza Crust. Preheat oven to 500°F. Spray 2- to 3-quart saucepan with cooking spray. Place over medium heat. Add onion, chili powder, cumin, cinnamon and 1 tablespoon water; stir. Cover and cook 3 to 4 minutes or until onion is crisp-tender. Stir in beans and chilies. Transfer 1/2 of the bean mixture to food processor or blender; process until almost smooth. Spray 14-inch deep-dish pizza pan with nonstick cooking spray; sprinkle with cornmeal. Press dough gently into bottom and up side of pan. Cover with plastic wrap and let stand in warm place 15 to 20 minutes or until puffy. Bake 5 to 7 minutes or until dry and firm on top. Spread pureed bean mixture over crust up to thick edge. Top with half the cheese, remaining bean mixture, tomatoes, corn, bell pepper and olives. Top with remaining cheese. Bake 10 to 12 minutes more or until crust is deep golden. Brush crust edges with olive oil. Cut into wedges. Serve with salsa and sour cream.

Mayonnaise Burrito Pizzas Recipe

Ingredients:

* 4 flour tortillas
* 8 ounces catsup
* 8 ounces freshly squeezed Mayonnaise
* 8 ounces EZ-Cheese American
* 8 ounces EZ-Cheese cheddar

Directions:

Preheat oven to 350. Arrange the tortillas on cookie sheet. Mix catsup and Mayonnaise in bowl, divide into 4 portions, spread each portion onto each tortilla. Top with cheese, half American and half cheddar. Cook 15-20 minutes. serve.

Mexican Deep-Dish Pan Pizza Recipe

Ingredients:

* 2 boxes (8.5 oz size) corn muffin mix
* 2 eggs
* 4 tablespoons melted butter
* 1 1/2 cup milk
* 1 cup frozen corn kernels
* Extra-virgin olive oil or, vegetable oil, for drizzling

Topping

* 2 tablespoons extra-virgin or vegetable oil
* 1 pound ground beef
* 1 small onion, finely chopped
* 1 tablespoon chili powder
* 2 teaspoons ground cumin
* 2 teaspoons cayenne sauce
* Salt
* 2 1/2 cups shredded Cheddar or jack cheese
* 1/2 red bell pepper, chopped
* 1 can (2 1/4 ounce sized) sliced jalapenos, drained
* 2 scallions, chopped
* 2 small vine ripe tomatoes, seeded and diced
* 2 tablespoons drained sliced green salad olives
* 2 tablespoons chopped cilantro leaves, optional garnish
* 1 cup taco sauce

Directions:

Preheat oven to 400 degrees F.

Mix together the muffin mix with the eggs, melted butter, milk and frozen corn kernels. Lightly grease a large oven-safe nonstick skillet with oil and pour in the muffin mix. Place pan in oven and bake 12 to 15 minutes in center of the oven until light golden in color.

In another skillet over medium-high heat, brown the meat; add onions and spices and cook meat 5 minutes more.

Remove cornbread from oven and top with meat, cheese, and veggies. Add pan back to oven and cook 5 minutes more to melt cheese. Garnish with cilantro, optional.

Cut into 8 wedges and serve the deep dish pan pizza from the skillet. Pass taco sauce at the table to sprinkle on top.

Mexican Pita Pizzas (Mexico) Recipe

Ingredients:

* 4 Pita breads
* 1 can Black beans (15 oz) drained
* 1 can Pico de Gallo (11.5 oz) drained
* 1 cup Cheese, Cheddar shredded
* 1 cup Cheese, Monterey Jack shredded

* 2 cups Lettuce shredded
* Salsa
* Guacamole
* Scallions sliced
* Olives, ripe
* Sliced

Directions:

Heat oven to 375F. Place pita breads on large baking sheet. In medium bowl, combine beans and Pico de Gallo. Spoon over pita breads. Sprinkle each with cheeses. Bake 14 to 18 minutes or until heated through and cheese is melted. Top with shredded lettuce. Cut each into 6 wedges. Serve with salsa, sour cream, guacamole, scallions and/or olives.

Mexican Pizza Recipe

Ingredients:

For dough

* 1 cup warm water PLUS"PLUS" means this ingredient in addition to the one on the next line, often with divided uses
* 2 tablespoons warm water

* 2 1/2 teaspoons active dry yeast
* 1/2 teaspoon sugar
* 3 tablespoons peanut oil
* 2 1/3 cups all-purpose flour
* 2/3 cup cornmeal plus additional for sprinkling pizza pan
* 1 teaspoon salt
* 1/2 teaspoon ground cumin

For sauce

* 1 1/2 pound fresh tomatillos, husks discarded
* 1 small onion, sliced thin
* 2 garlic cloves, sliced thin
* 2 tablespoons peanut oil
* 1/4 cup packed fresh coriander sprigs, washed, dried, and chopped
* 1 tablespoon fresh lime juice
* 1 pound fresh chorizo, casings discarded
* 1 1/2 cup grated mexican blend cheese or Cheddar
* 2 fresh poblano chilies, roasted and cut into thin strips
* 2 scallions, sliced thin
* 1/4 cup thinly sliced drained pimento-stuffed green olives
* 1/4 cup cooked black beans, rinsed if canned

Directions:

Make dough: In a small saucepan heat 1/2 cup water to 110°F. and transfer to a large bowl. Stir in yeast and sugar and let stand 5 minutes, or until foamy. Stir in remaining water and dough ingredients to form a dough and on a lightly floured surface knead until smooth and elastic, about 10 minutes.

Put dough in a lightly oiled deep bowl, turning to coat, and let rise, covered loosely, in a warm place until doubled in bulk, about 1 hour. (Alternatively, let dough rise, covered loosely, in refrigerator overnight, or until doubled in bulk.)

Make sauce: In a 4-quart saucepan of boiling water blanch tomatillos 1 minute and drain in a colander. Cut each tomatillo into 8 wedges. In a large heavy skillet cook onion and garlic in oil over moderate heat, stirring occasionally, until onion is pale golden. Add tomatillos and cook over moderate heat, stirring occasionally, until tomatillos are softened and mixture is reduced to about 1 1/4 cups. Cool mixture slightly and in a food processor purée until smooth. Transfer sauce to a bowl and stir in coriander, lime juice, and salt to taste.

In a large heavy skillet cook sausage over moderately high heat, stirring and breaking up lumps, until cooked through and browned. Transfer sausage with a slotted spoon to paper towels to drain. Preheat oven to 525°F. and adjust oven rack on top shelf. Sprinkle a 16-inch perforated pizza pan with additonal cornmeal. Punch down dough and on a lightly floured work surface with a floured rolling pin roll out into a 17-inch circle. Fit dough into pan, forming an edge, and bake 5

minutes. Spread sauce over partially cooked dough, leaving a 1/2-inch border around edge, and sprinkle with sausage, cheese, chilies, scallions, olives, and beans. Bake pizza 10 minutes, or until cheese is melted and crust is pale golden.

To Roast Peppers Using a long-handled fork char the peppers over an open flame, turning them, for 2 to 3 minutes, or until the skins are blackened. (Or broil the peppers on the rack of a broiler pan under a preheated broiler about 2 inches from the heat, turning them every 5 minutes, for 15 to 25 minutes, or until the skins are blistered and charred.) Transfer the peppers to a bowl and let them steam, covered, until they are cool enough to handle. Keeping the peppers whole, peel them starting at the blossom end, cut off the tops, and discard the seeds and ribs.

Mexican Pizza Recipe

Ingredients:

* 1 (12" size) pre-baked pizza/bread crust
* 1 can spicy refried beans (16 oz. size)
* 3/4 cup medium salsa

* 1/2 cup cheddar cheese -- shredded
* 1/2 cup monterey jack cheese -- shredded
* 1/2 cup green onions -- sliced
* 1 can sliced black olives -- drained (2 1/4 oz. size)
* 1 teaspoon cilantro -- minced

Directions:

Place crust on large baking sheet.

In bowl, combine beans and salsa; spread on crust. Sprinkle on remaining ingredient except cilantro. Bake at 450 degrees F for 10 minutes. Top with cilantro.

Mexican Pizza II Recipe

Ingredients:

* 1/2 pound Lean Ground Beef
* 1 cup Salsa

* 2 cups Shredded Cheddar Cheese
* 1 1/2 teaspoon Chili Powder
* 1/2 teaspoon Cumin (optional)
* 4 (10 inch size) Flour Tortillas
* Chopped Green Pepper, Onions, Mushrooms

Directions:

In a skillet, brown the Lean Ground Beef. Drain off the excess grease and then add the Chili Powder and Cumin.

Spread 1/4 cup of the Salsa on each Flour Tortillas and 1/4 of the cooked beef mixture. Top with the Shredded Cheddar Cheese and the toppings of your choice.

Bake in a pre-heated 400-degree oven for 8 to 10 minutes.

Mexican Salmon Pizza Recipe

Ingredients:

* Nonstick cooking spray

* 2 small purchased baked pizza crusts (about 7 inches in diameter)
* 1/2 cup bottled salsa or picante sauce
* 1/2 cup coarsely crushed tostadas
* 1/2 cup cooked, flaked salmon
* 1/4 cup chopped red onion (optional)
* 1 cup shredded Mexican seasoned cheese** or Monterey Jack cheese

Directions:

** A packaged combination of Cheddar, Colby and Monterey Jack cheeses with Mexican seasonings.

Heat oven to 450°F. Spray top surface of each pizza crust with nonstick spray and place on a baking sheet. Spread half of salsa on each crust. Top each crust with crushed tostadas, salmon, onions and cheese. Bake until cheese is bubbly and lightly browned, 8-10 minutes.

Mexican Stuffed Pizza Recipe

Ingredients:

* 1 can (15 oz.) chili with beans
* 1 can (4 oz.) diced green chiles

* 2 packages (8 oz.) refrigerated crescent roll dough
* 1/2 cup shredded cheddar cheese
* 2 cups toppings (shredded lettuce, chopped tomato, sliced
* ripe olives, chopped onions, guacamole, sour cream
* and shredded cheddar cheese)

Directions:

Preheat oven to 350° F.

Combine chili and green chiles in medium bowl. Slightly overlap crescent dough triangles around edge of 10-to 12-inch-round pizza pan, positioning top half of each triangle so that it is hanging over the edge of the pan.

Spoon chili mixture in center of each crescent roll triangle; bring top half of each triangle over chili and tuck under pointed end. Sprinkle with cheese.

Bake for 30 to 35 minutes at 350F or until golden brown. Top immediately with toppings. Serve hot.

Taco Bell Mexican Pizza Recipe

Ingredients:

* 1/2 pound ground beef
* 1/2 teaspoon salt
* 1/4 teaspoon dried minced onion
* 1/4 teaspoon paprika
* 1 1/2 teaspoon chili powder
* 2 tablespoons water
* 8 small (6-inch diameter) flour tortillas
* 1 cup Crisco shortening or cooking oil
* 1 (16 oz) can refried beans
* 1/3 cup diced tomato
* 2/3 cup mild picante salsa
* 1 cup shredded cheddar cheese
* 1 cup shredded Monterey Jack cheese
* 1/4 cup chopped green onions
* 1/4 cup sliced black olives

Directions:

Cook the ground beef over medium heat until brown, then drain off the excess fat from the pan. Add salt, onions, paprika, chili powder and water, then let mixture simmer over medium heat for about 10 minutes. Stir often. Heat oil or Crisco shortening in a frying pan over medium-high heat. If oil begins to smoke, it is too hot. When oil is hot, fry each tortilla for about 30-45 seconds per side and set aside on paper towels. When frying each tortilla, be sure to pop any bubbles that form so that tortilla lays flat in oil. Tortillas should become golden brown. Heat up refried beans in a small pan over the stove or in the microwave. Preheat oven to 400F. When meat and tortillas are done, stack each pizza by first spreading about 1/3 cup refried beans on face of one tortilla. Next spread 1/4 to 1/3 cup of meat, then another tortilla. Coat your pizzas with two tablespoons of salsa on each, then split up the tomatoes and stack them on top. Next divide up the cheese, onions and olives, stacking in that order. Place pizzas in your hot oven for 8-12 minutes or until cheese on top is melted.

Tex-Mex Pizza Recipe

Ingredients:

* 1 (12 inch) Thin Crust Dough shell (uncooked)

* 2 large Tomatoes, diced
* 1 tablespoon Chopped jalapeno pepper
* 4 Green onions, chopped
* 2 Cloves garlic, minced
* 2 cups Cheddar cheese, shredded
* 2 tablespoons Grated parmesan cheese
* 1 Avocado, chopped
* 1/2 cup Sour cream
* 2 tablespoons Chopped Cilantro

Directions:

Spoon tomatoes over pizza dough, leaving a 1/2" border. Top with jalapenos, garlic and onion. Sprinkle with cheeses and season with salt and pepper to taste. Bake in 500 degree oven for 10 to 14 min. until bottom of crust is golden brown. Top with avocado, a dollop of sour cream and cilantro. Pass extra sour cream.

Artichoke and Red Pepper Pizza Recipe

Ingredients:

* 1 Boboli Thin Pizza Shell
* 1 tablespoon olive oil
* 1 cup julienne cut red bell pepper
* 1 teaspoon dried basil
* 1 teaspoon dried oregano
* 5 garlic cloves, minced
* 1 can artichoke hearts, drained and chopped (not in oil)
* 1 jar sliced mushrooms, drained
* 1 1/2 cup shredded part skim mozzarella cheese
* Freshly cracked pepper

Directions:

Heat oil in a nonstick skillet, simmer ingredients until tender. Place on boboli shell and top with cheese. Bake at directions on Boboli package.

Artichoke Pepper Pizza Recipe

Ingredients:

* 1 medium red bell pepper
* 1 teaspoon olive oil
* 2 cloves garlic, crushed
* 1/4 cup light mayonnaise
* 1/8 teaspoon red pepper
* 1/8 teaspoon black pepper
* 1 cup artichoke hearts
* 1 (1-pound size) cooked pizza crust (like Boboli)
* 1 cup shredded mozzarella cheese
* 1/2 cup crumbled feta cheese
* 1/2 teaspoon thyme

Directions:

Cut the red bell pepper into strips. Saute in the olive oil in a skillet for 3 minutes. Stir in half the garlic. Saute for 1 minute.

Process the remaining garlic, mayonnaise, red pepper, black pepper and artichokes in a food processor until the artichokes are finely chopped.

Place the pizza crust on a baking sheet. Spread with the artichoke mixture to within 1/2 inch of the edge. Top with the red bell pepper. Sprinkle with the mozzarella cheese, feta cheese and thyme.

Bake at 450 degrees F for 14 minutes.

Avocado 'N Everything Pizza Recipe

Ingredients:

* 2 cups buttermilk baking mix
* 1/2 cup hot water
* 1 can (8 ounces) tomato sauce
* 1/4 cup chopped green onion
* 1/2 cup shredded mozzarella cheese
* 1/2 cup sliced mushrooms
* 1/3 cup sliced ripe olives
* 1 small tomato, sliced
* 2 tablespoons olive oil
* 1 avocado, seeded, peeled and sliced
* Fresh basil leaves, optional

Directions:

Heat oven to 425F. Stir together buttermilk mix and water with fork in small bowl. Pat or roll into 12-inch circle on ungreased baking sheet or pizza pan. Mix together tomato sauce and green onion; spread over pizza dough. Top with cheese, mushrooms, olives and tomato slices. Drizzle olive oil over top. Bake 15 to 20 minutes or until edge of crust is golden brown. Remove pizza from oven and arrange avocado slices over top. Garnish with basil leaves and serve.

Bell Pepper, Red Onion, And Goat Cheese Pizza Recipe

Ingredients:

* 1 (10-ounce size) fully baked thin pizza crust (such as Boboli)
* 1/4 cup olive oil
* 3 cloves garlic, minced
* 3 cups (packed) baby spinach leaves
* 1 1/2 cup thickly sliced mushrooms
* 1/2 cup drained roasted red peppers from jar, cut into thin strips
* 1/2 cup paper-thin red onion slices
* 8 large fresh basil leaves, cut into thin strips
* 1 package (5-ounce size) soft fresh goat cheese, coarsely crumbled (or mozzarella, fontina, gorgonzola)

Directions:

Preheat oven to 425F.

Place pizza crust on large baking sheet. Mix olive oil and minced garlic in small bowl. Using pastry brush, brush 2 tablespoons garlic oil evenly over crust. Top with spinach leaves, then sprinkle with sliced mushrooms, roasted red peppers, red onion slices, fresh basil, and crumbled goat cheese. Drizzle pizza evenly with remaining garlic oil.

Bake pizza until crust is crisp and cheese begins to brown, about 18 minutes. Transfer pizza to board. Cut into wedges and serve warm.

Better Than Frozen French Bread Pizza Recipe

Ingredients:

* 1 loaf crusty French bread
* or
* 2 individual submarine-style hard rolls, split lengthwise
* 3/4 cup prepared low fat chunky or garden style spaghetti sauce
* 1 teaspoon dried oregano
* 1/2 fresh green pepper, sliced thinly
* 1/2 cup fresh or canned mushrooms, thinly sliced
* 1/4 cup fat-free Parmesan cheese
* 1 cup low fat, shredded mozzarella cheese

Directions:

Spoon spaghetti sauce over sliced bread or rolls. Top with mushrooms and green peppers. Sprinkle with oregano and cheeses. Bake in preheated over for 12-15 minutes.

Black And White Pizza Recipe

Ingredients:

* 1 Loaf frozen bread dough -- thawed
* 3 large onions -- sliced thin
* 3 tablespoons olive oil
* 1 1/2 teaspoon dried sweet basil
* Dash Seasoned Salt
* 16 ounces Black Olives -- drained & sliced
* 8 ounces Mozzarella Cheese -- shredded

Directions:

Follow package directions for thawing bread dough. In a large skillet heat oil; reduce heat; add onions. Cover and cook, stirring frequently, until onions are just tender. Stir in seasoning and basil. Grease a cookie sheet and set aside. Roll dough into an 11 x 14 rectangle on a lightly floured surface. Carefully lift dough onto cookie sheet. Gently spread onions and cheese over dough leaving an edge. Sprinkle on olives. Let this rest 15 minutes. Heat oven to 425F degrees. Bake 15 minutes or until crust is golden brown.

Broccoli Mushroom Pizza Recipe

Ingredients:

* 1 tablespoon olive oil
* 2 cups sliced fresh mushrooms
* 1 medium onion -- chopped
* 10 ounces frozen chopped broccoli -- thawed and drained
* 1 cup spaghetti sauce
* 1 prepared pizza crust
* 8 ounces shredded mozzarella cheese

Directions:

Preheat the oven to 400°F. Grease a pizza pan or baking sheet. Saute the onions and mushrooms in the olive oil in a large skillet until soft. Stir in the broccoli and cook until liquid is evaporated. Stir in spaghetti sauce; remove from heat. Spoon sauce onto prepared pizza crust, leaving about one inch around the perimeter. Top evenly with cheese. Bake for 15 minutes or until cheese is melted and crust is golden.

Broccoli Pizza Recipe

Ingredients:

* 1 tablespoon olive oil

* 1 clove garlic, minced
* 1 (12-inch) Boboli Pizza Crust
* 1 package (8 oz) shredded mozzarella cheese, divided
* 1 cup small broccoli flowerets
* 1/2 cup thin red onion wedges,
* 1/2 cup sliced yellow squash
* 1/2 cup red pepper strips
* 1 tablespoon dried oregano leaves

Directions:

Preheat oven to 450 F.

Mix oil and garlic; brush on pizza crust.

Top with 1 cup cheese, broccoli, onion, squash, red pepper, remaining 1 cup cheese and oregano.

Bake 8-10 minutes or until cheese is melted.

Broccoli Rabe And Chick-Pea Pita Pizzas Recipe

Ingredients:

* 2 cloves garlic -- sliced thin
* 1/4 cup extra-virgin olive oil
* 1 (19-ounce) can chick-peas -- rinsed and drained
* 1/2 cup water
* 1 large bunch broccoli rabe, chopped, coarse stems discarded

* 1/2 teaspoon dried hot red pepper flakes
* 3 (6-inch) pita breads split in half to form circles
* 1/2 cup parmesan cheese -- freshly grated

Directions:

Preheat oven to 400°F.

In a large heavy skillet cook garlic in oil over moderate heat, stirring, until pale golden. Transfer garlic and 1 tablespoon oil to a food processor. Add chick-peas, 1/4 cup water, and salt and pepper to taste and blend mixture until smooth.

Heat oil remaining in skillet over moderately high heat until hot but not smoking and cook broccoli rabe, turning it with tongs, until wilted. Add remaining 1/4 cup water and pepper flakes and simmer, covered partially, until broccoli rabe is crisp-tender and almost all liquid is evaporated, about 2 minutes.

Spread inside sides of pita with chick-pea purée and top with broccoli rabe and Parmesan.

Arrange pita pizzas on a large baking sheet and bake in middle of oven 10 minutes, or until edges are golden.

Cabbage Pizza Recipe

Ingredients:

* 1 onion -- minced
* 3 cloves garlic -- minced
* 2 tablespoons oil
* 4 cups chopped cabbage
* 1 tablespoon fennel seed
* 1 cup tomato sauce
* 1/2 cup Parmesan cheese -- freshly grated
* 1 prepared whole wheat pizza crust

Directions:

In a frying pan, saute, the onion and garlic in the oil for 5 minutes, or until soft. Add the cabbage and fennel seeds, stir well, and cover. Cook over medium-low hear until the cabbage is just wilted. Preheat the oven to 425F. Place the pizza crust on a greased baking sheet, and top with the tomato sauce, then the cabbage mixture. Sprinkle with the Parmesan cheese. Bake for 15 to 20 minutes,or until the cheese is lightly browned.

California Pizza Kitchen Grilled Eggplant Cheeseless Pizza Recipe

Ingredients:

* 3 Tbsp, Olive oil, divided
* 1/2 teaspoon Soy sauce
* 1/4 teaspoon Cumin
* 1 pinch Cayenne pepper
* 4 Japanese eggplants, sliced lengthwise 1/8-in. thick
* Pizza dough as needed
* 2/3 cup Red onion, sliced in 1/8-in. rings
* 2 tablespoons Fresh cilantro, chopped
* 4 cups Fresh spinach, cut in 1/4-in. strips
* 6 Oil-packed, sun-dried tomatoes, drained, patted dry, julienned
* Extra-virgin olive oil optional

* Balsamic vinegar optional

Directions:

Combine 1 Tbsp. olive oil, soy sauce, cumin and cayenne. Lightly coat both sides of eggplant slices with mixture. Discard outside skin-covered slices.

Grill eggplant 2 to 3 minutes per side; set aside.

Shape pizza dough into 2 9-in. rounds. Brush each with 1 Tbsp. olive oil. Layer with onions then grilled eggplant.

Bake at 500F until crusts are golden, about 8 minutes.

Slice pizzas, then top with cilantro and spinach. Garnish with sun-dried tomato. Serve with oil and vinegar on side, if desired.

Caramelized Onion And Gorgonzola Pizza Recipe

Ingredients:

* 2 teaspoons butter
* 1 large Vidalia onion, thinly sliced
* 1 teaspoon sugar
* 1 package (10 ounce size) refrigerated pizza dough
* 6 ounces Gorgonzola cheese, crumbled

Directions:

In a large saute pan, melt butter over medium heat. Saute onions in butter until the onions are soft and dark brown, approximately 25 minutes. Stir in sugar, and continue cooking for 1 or 2 more minutes.

Preheat oven to 425 degrees F (220 degrees C).

Grease a pizza pan or cookie sheet, and press out the dough to desired thickness. Spread onions evenly over the dough, and top with crumbled Gorgonzola.

Bake for 10 to 12 minutes, or until done.

Caramelized Red Onion Pizza Recipe

Ingredients:

* 1 teaspoon olive oil
* 3 large red onions, thinly sliced
* 1 tablespoon maple syrup or light brown sugar.
* 1 tablespoon balsamic vinegar.
* 2 tsps.dried basil .
* 2 cups. marinara sauce
* pizza dough, rolled into 18- to 19-in. round as needed
* 4 cups. Swiss chard or spinach, shredded
* 1/2 cup fresh basil, slivered
* 1/2 cup low-fat feta cheese, crumbled
* 1/2 teaspoon dried oregano .

* 1/4 teaspoon black pepper

Directions:

In large nonstick saute pan, heat olive oil over medium heat. Saute onions, stirring frequently, for about 10 minutes, until caramelized to golden brown. Stir in maple syrup, vinegar and dried basil; set aside.

Spread marinara sauce over pizza dough, leaving 1/2-in. border. Arrange

Swiss chard on top; top with onions. Sprinkle with fresh basil, feta cheese, oregano and pepper.

Bake for 30 to 35 minutes at 375F until crust is crisp.

Caribbean Pizza Recipe

Ingredients:

* 1 pizza crust
* 8 ounces tomato sauce
* 30 ounces black beans -- rinsed and drained
* 8 ounces crushed pineapple -- drained
* 4 teaspoons lime juice
* 2 tablespoons fresh cilantro -- chopped
* 6 ounces mozzarella cheese -- shredded

Directions:

Preheat oven to 425F. Bake crust for 5 minutes. Spread tomato sauce over partially baked crust. Top with the black beans and pineapple. Drizzle the lime juice over the top. Evenly sprinkle the cilantro and mozzarella cheese on top. Return to the oven and bake for 12-14 minutes or until edges of crust are turning golden and cheese is melted in the center.

You can make your own crust, use the refrigerated dough, or a pre-made crust like Boboli for this recipe. If using pre-made, you do not need to partially bake it first unless you want a firmer crust.

Cheese Lovers Pizza Squares Recipe

Ingredients:

* 1 can refrigerated pizza dough
* 1 cup Ricotta cheese
* 8 ounces shredded Mozzarella cheese
* 2 ounces pepperoni, diced
* 2 plum tomatoes, thinly sliced
* 1 cup bell pepper, sliced
* 1 teaspoon oregano
* 2 tablespoons chopped parsley

Directions:

Preheat oven to 400 F.

Press pizza dough into a 15 x 10-inch jelly roll pan. Bake for 12 minutes then remove from oven and spread Ricotta cheese over crust. Top with Mozzarella, pepperoni, tomatoes, pepper and oregano.

Return to oven and bake for 6 minutes more or until cheese is melted. Sprinkle with parsley, cut into squares and serve.

Cheesy Pepper and Mushroom Pizza Recipe

Ingredients:

* 1 1/2 cup all-purpose flour
* 1 package active dry yeast
* 1/4 teaspoon salt
* 1/2 teaspoon sugar
* 1 teaspoon cooking oil
* Nonstick spray coating
* 1 tablespoon cornmeal
* 3/4 cup low-fat cottage cheese, drained
* 1 egg
* 2 tablespoons grated Parmesan cheese
* 1 teaspoon dried basil, crushed

* 1 clove garlic, minced
* 1/8 teaspoon pepper
* 1 medium green or red sweet pepper
* 1 cup sliced fresh mushrooms
* 1 cup shredded part-skim mozzarella cheese

Directions:

For crust, mix 3/4 cup of the flour, the yeast, sugar, and salt. Add oil and 1/2 cup warm water (120 degree F to 130 degree F). Beat with electric mixer on low speed 30 seconds, scraping bowl. Beat on high speed 3 minutes. Stir in as much remaining flour as you can. Then, knead in enough remaining flour to make a moderately stiff dough that is smooth and elastic (5 minutes total). Shape into a ball. Place in a greased bowl; turn once. Cover; let rise in a warm place until double (about 30 minutes). Punch down. Cover; let rest 10 minutes.

On a floured surface roll dough into a 14-inch circle. Place on a pizza pan sprayed with nonstick spray coating and sprinkled with the cornmeal. Build up edges slightly. Bake crust in a 425 degree F oven about 10 minutes or until lightly browned.

In a blender container combine cottage cheese, egg, Parmesan, basil, garlic, and pepper. Cover; blend until smooth. Spread over hot crust. Cut green pepper into rings. Place atop pizza with mushrooms. Sprinkle with mozzarella. Bake in a 425 degree F oven 10 minutes until hot.

Cheesy Pizza Recipe

Ingredients:

* 1 refrigerated Pizza Crust
* 1 1/3 ounce shredded Fresh Parmesan cheese
* 1 tablespoon dried basil
* 1 cup shredded provolone cheese
* 1 cup shredded Cheddar cheese
* 1 cup shredded Monterey Jack
* 1 1/4 cup spaghetti sauce

Directions:

Heat oven to 425F degrees. Grease 12-inch pizza pan or 13 x 9-inch pan. Unroll dough and place in greased pan; press out with hands forming 1/2 inch rim. Bake at 425F degrees for 7 to 9 minutes or until light golden brown. Sprinkle partially baked crust with parmesan cheese and

basil. Top with provolone, Cheddar and Monterey Jack cheese. Drizzle spaghetti sauce over the cheese. Bake at 425F degrees for 12 to 18 minutes or until crust is deep golden brown.

Chicago - Style Spinach Pizza Recipe

Ingredients:

* 1 can (10 oz.) refrigerated pizza crust
* 1 package (10 oz.) chopped spinach, thawed, well drained
* 1 package (16 oz.) part-skim mozzarella cheese, shredded
* 1/4 cup (1 oz.) Parmesan cheese, shredded, divided
* 1 can (28 oz.) tomatoes, drained, cut up
* 2 garlic cloves, minced
* 2 teaspoons dried oregano leaves
* 1/2 teaspoon red pepper flakes, optional

Directions:

Heat oven to 500 degrees. Press pizza crust onto bottom and sides of well greased 10 inch deep dish pizza pan or 9 x 13 inch baking dish. Mix spinach, mozzarella cheese and 2 tablespoons Parmesan. Spread evenly over crust. Mix tomatoes, garlic, oregano and pepper flakes. Spread over cheese mixture. Sprinkle with remaining 2 tablespoons Parmesan cheese. Bake 10 minutes. Reduce heat to 375 degrees and bake for an additional 20 minutes.

Classic Cheese Pizza Recipe

Ingredients:

* Date: Mon, 20 Oct 2003 02:05:24 +0000
* From: A1 WBarfieldsr a1hotfood @ HOT.rr.com
* Subject: Cheese Pizzas (2) Collection
* Newsgroup: rec.food.recipes
* Classic Cheese Pizza
* 1 ounce fresh yeast
* or
* 1/2 ounce dried yeast
* 1 pinch sugar
* 1/2 pint lukewarm water
* 14 ounces plain flour
* 1 teaspoon salt (scant)

* 1/4 pint olive oil
* corn meal (polenta)
* 3/4 pint tomato and garlic sauce
* 1 pound mozzarella, cut into 1/4 inch dice
* 6 tablespoons Parmesan, freshly grated

Directions:

Crumble the fresh yeast or sprinkle the dried yeast and a pinch of sugar into 3 tablespoons of lukewarm water. Be sure that the water is lukewarm (110 - 115 F. - neither too hot nor too cold to the touch). Let it stand for 2 to 3 minutes, then stir the yeast and sugar into the water until completely dissolved. Put the cup in a warm, draught-free place for 3 to 5 minutes, until the yeast bubbles up and the mixture almost doubles in volume. If the yeast does not bubble, start over again with fresh yeast.

Sift the flour and salt into a large, warmed bowl. Make a well in the centre of the flour and pour in the yeast mixture, 3/8 pint of lukewarm water and 3 tablespoons of the olive oil. Mix the dough with a fork or your fingers.

When you can gather it into a rough ball, place the dough on a floured board and knead it for about 15 minutes, until smooth, shiny and elastic. Dust the dough lightly with flour, put in a large clean bowl and cover. Place the bowl in a warm, draught-free spot for about 1 1/2 hours, until the dough has doubled in bulk.

Now preheat the oven to 450 F. Punch the dough down with your fists and break off about one quarter of it to make the first of the 4 pizzas. Knead the small piece on a floured board or a table for a minute or so, working in a little flour if the dough seems sticky. Flatten the ball into a circle about 1 inch thick with the palm of your hand. Hold the circle in your hands and stretch the dough by turning the circle and pulling your hands apart gently at the same time.

When the circle is about 7 or 8 inches across, spread it out on the floured board again and pat it smooth, pressing together any tears in the dough. Then roll the dough with a rolling pin, from the centre to the far edge, turning it clockwise after each roll, until you have a circle of pastry about 10 inches across and about 1/8 inch thick.

Crimp or flute the edge of the circle with your thumbs until it forms a little rim. Dust a large baking sheet lightly with corn meal and gently place the pizza dough on top of it.

Knead, stretch and roll the rest of the dough into 3 more pizzas.

Pour 6 tablespoons of the tomato sauce on each pizza and spread it with a pastry brush or the back of a spoon.

To make a cheese pizza, sprinkle the sauce with 6 tablespoons of mozzarella and 2 tablespoons of grated Parmesan. Dribble 2 tablespoons of olive oil over the pizza and bake it on the lowest shelf

or the floor of the oven. Reduce the oven temperature to 400 F after 5 minutes and cook for about 10 minutes in all, until the crust is lightly browned and the filling bubbling hot.

Cold Vegetable Pizza Recipe

Ingredients:

* 16 ounces cream cheese -- Softened
* 1 cup mayonnaise
* 1 Envelope Hidden Valley Ranch Dressing
* 1 package Refrigerated Crescent Rolls
* 1/2 cup chopped celery
* 1/2 cup chopped cauliflower
* 1/2 cup black olives

Directions:

Preheat oven to 350F degrees. Press out crescent rolls in a jelly roll pan and bake for 8 to 10 minutes. Mix together the cream cheese, mayonnaise and Hidden Valley Ranch Dressing. Pour on top of cooled crescents. Spread the chopped vegetables over pan and top with shredded cheese. Chill several hours or overnight

Corn And Tomato Pizza Recipe

Ingredients:

* 1 pizza crust
* 1 1/2 cup frozen corn -- thawed
* 1 1/2 cup plum tomatoes -- seeded and chopped
* 1/4 cup chopped fresh basil
* 3 cloves garlic -- minced
* 1 teaspoon dried oregano leaves
* 1/2 teaspoon coarse ground black pepper
* 2 tablespoons dijon mustard -- optional
* 1 cup shredded mozzarella cheese
* 2 tablespoons grated parmesan cheese

Directions:

Prepare Pizza Crust. Preheat oven to 450°F. Combine corn, tomatoes, basil, garlic, oregano and pepper in medium bowl. Spread mustard over prepared crust, if desired. Sprinkle crust with mozzarella cheese; top with corn mixture and Parmesan cheese. Bake 18 to 20 minutes or until crust is golden brown and cheese is melted. Cut into wedges.

Double Filled Mushroom Pizza Recipe

Ingredients:

Filling 1

* 1/2 cup Stuffed Olives -- sliced
* 4 ounces Sliced Canned Mushrooms

Filling 2

* 5 small Scallions -- thinly sliced

Pizza

* 1 Loaf French Bread Loaf -- 14" long

* 1 Jar Pizza Sauce
* 1 cup Mozzarella Cheese -- shredded

Directions:

Preheat oven to 350F degrees. Slice bread vertically into 10 slices without cutting completely through the bread. Spoon sauce equally into each section. Alternate fillings between slices. Sprinkle cheese over fillings. Loosely wrap pizza in heavy aluminum foil. Bake 30 minutes, or until heated through. Open foil; bake 10 to 15 minutes.

Thank You For Using Hot and Delicious Pizza Recipes
Enjoy!